

THE Macdonald

JOURNAL

SUMMER 1989

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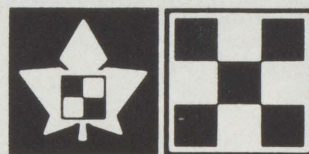
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... Through the Years*

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Cover

Two photos of Macdonald of yesteryear against a backdrop of the School for Teachers tartan skirt set the scene for the Journal to take a backward

glance at the college and some of the immediate community. With good reason. Later this year a new book on Macdonald College will be published. The author is Emeritus Professor Helen R. Neilson. The publishing of her book coincides with the 50th anniversary of her graduation from Macdonald College in 1939. We look forward to reading the book and offer our congratulations to Professor Neilson on yet another commendable achievement in a long and remarkable career. Another 50th anniversary class reunion takes place this fall: Dr. Louis Johnson will celebrate his graduation from McGill with his medical colleagues. We visited with him at his home in Senneville and thank him for talking with us for the Journal. Arthur Jones was born and grew up at Macdonald. Arthur takes us for "A Walk Through Time" at Macdonald and in nearby Ste. Anne's. Our sincere thanks for the hours spent developing "The Old Macdonald Crossword Puzzle" by Emeritus Professor Ralph Estey. We hope you will find it a "fun" challenge. It's been a time for memories; you may have some you would like to share with us.



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Guest Editorial

A New Book on Macdonald

by Jean McHarg, BSc (HEc) '60

President, Macdonald Branch of the Graduates' Society of McGill University

Every graduate and faculty member has a story to tell about our beloved college. To add some facts to our personal contacts, the Journal under Hazel Clarke's guidance has been a consistent source of information on current professional development on the campus while providing a glimpse of the activities of fellow graduates around the world.

It is timely for us, this fall, to focus on the personal reflections of a graduate and a retired faculty member. History results from a desire to remember and reflect and the ink is still drying on Emeritus Professor Helen Neilson's book *Macdonald College of McGill University 1907-1988—A Profile of a Campus*. Her 50 years on campus and her unrelenting determination to enhance the motto of "Mastery for Service," made it natural for her to do a sequel to Dr. Snell's original college history. Not surprisingly, Helen Neilson has dedicated the book to graduates. In her own words, "It is the faculty and staff who train and teach, but it is the graduates who are the college." It is true that our personal endeavours have combined to contribute to the reputation of Macdonald.

In an age of 30-second commercials, videos, and interactive computers, I am delighted to be able to look forward to a written historical perspective of Mac. As the book is being read and re-read, we will remember past people, events, and accomplishments at the college. Helen Neilson's book will trigger remembrances, and I hope it will reinforce the common bond which we all share — our experience at Macdonald.

When you read the book, as a member of the Macdonald clan, you will recall your own milestones in your own history at Macdonald. Since our homecoming is the one regular occasion each year when we renew our links to the college, I hope you will make a special effort to join us this fall, especially if it is your honour year. Everyone, of course, is welcome, but the highlight this October will be the announcement of the personal history of the college. Helen Neilson will share some experiences with her classmates as they gather to celebrate their

50th Anniversary since graduation. With her classmates eager to test their own version of the story, Helen and her colleagues of the Class of '39 will be present when the book is officially launched at the Dean's Reception during Reunion.

For anyone who has written a book or an article or even tried to put together a shopping list, you know this project is a culmination of long years of work. You also know that an institution such as Mac is dynamic. As Mrs. David M. Stewart has often said on Founder's Day, "There will always be an old Macdonald and there will always be a new Macdonald." The one constant which remains, as Helen said, is our Mac graduates who are found all over the world in many walks of life. In fact they are in every province and territory of Canada, 23 states in the U.S., and 29 countries world-wide. This is proof that they received an excellent education at Macdonald, which well prepared them to practise the motto of our college, "Mastery for Service," and in very diverse circumstances and communities.

Just as the old Macdonald has changed, so has St. Anne's. The somewhat sleepy college town we remember has become a trendy upscale centre with its own unique attractions along a refurbished waterfront, but it still maintains a reputation for the best hot dogs and fries in the East!

You may recall your student days walking down to the village only to find the stores closed. The storekeepers had chosen a Wednesday afternoon to do their own shopping! The majority of returning grads anxious to see the old Ste. Anne's may not be able to recognize the area along the locks. Gone are many of the small old houses, replaced by landscaped parkland and walkways and badly needed parking lots interspersed with a gourmet selection of restaurants. The friendly laundry where many of us had our collars starched has been replaced by a bank. Articles on Senneville and Ste. Anne's in this issue will help you to see how much the environs of the college have changed.

As you read these articles, your thoughts will surely return to the days you spent on this beautiful campus. I hope they will inspire you to come back to Macdonald for Reunion or just for a visit. Your interest and support, whether they be for the Journal, a class get together, the Royal, or financial assistance to help students in ways you found important to you, will make the college stronger now and for the future.

Our Alma Mater Fund Committee will ensure that each new graduate receives the Journal. We believe that while embarked on their personal and professional development, they should be kept up-to-date on happenings at the college. This introductory feature may encourage them, as it did us, to become regular subscribers, thereby remaining constantly in touch with Macdonald College.

For graduates everywhere, I acknowledge the generous and warm "tip of the hat" from Helen Neilson in dedicating her book to us. Her retrospective on Macdonald College might well remind us of a dangerous dash across the oval or the heart wrenching challenges of the re-development of the college in the 70s. Whatever the appeal, plan to buy your book, curl up in a comfortable chair, and read to your heart's content.

Congratulations to Helen Neilson! We each have a story to tell about the college. Helen has written with intelligent judgement about this heritage which is now ours. Let us add careful thought to our loyalty and maintain our concern for an outstanding college which we hold in trust for generations to come.

New Bridge

The new bridge to Ile Perrot has been opened to traffic. The questions of the moment are, whether the island will be inbounds for women students and what the islanders will think of the first Macdonald girl to venture into the Forbidden Land. *Macdonald College Magazine*, 1925.

Helen R. Neilson: She Sought to Serve

In a keynote speech at Founder's Day a few years ago, Helen R. Neilson, Emeritus Professor in the School of Dietetics and Human Nutrition said, "There are two things that contribute to the spirit of Macdonald. The first is that something worthwhile has been undertaken and is being done here. Something basic to man's needs. The second is our interdependence and cooperation which has been a strong feature on this campus." Without doubt, one could add a third contributing factor - for some 50-odd years the spirit of Macdonald has been enhanced, indeed has been personified by Professor Neilson. She has devoted so many years of her life to the college and to its students - willingly and with good humour. Officially Helen retired in 1980; unofficially, people are still saying, "Helen when you retire you will be able to do..." In the years in between Helen has devoted many hours of her time to writing a book on her memories of Macdonald College which will be published soon. As she points out in the accompanying article, "the book is not a history; it is a profile of the campus."

No one is better qualified than Helen Neilson to tell the story of the college, its staff, its students, and its ups and downs. We are grateful that she has given so much of her time to this task and look forward to reading her book later this year. Helen is a natural storyteller, has a marvelous sense of humour and an excellent memory of people and happenings from the past. We are fortunate that she will share with us some of her recollections. She is, however, rather reticent about stepping into the spotlight. Fortunately, some of the following is on record, and we may share it with you: At the end of the war, Helen Neilson was made a Member of the British Empire (military) for her wartime services. In 1975 she was made an Honorary Associate of the Nova Scotia Agricultural College. She received the Queen Elizabeth 25th Anniversary Jubilee Medal in 1977, was made an Emeritus Professor in 1980, and received the Macdonald College Mastery for Service Award in 1985. In 1976 the Canadian Dietetic Association presented her with the Stuart Award; just

recently, in June of this year, that Association again honoured her by naming her their first Dietitian Emeritus. This fall Helen and some of her classmates will gather at Reunion to celebrate their 50th Anniversary.

Helen tells the story of her early days in the service when she found herself in Toronto at the Jarvis Street Manning Depot with six other dietitians, all more experienced than she. They had been told to arrive in uniform. Helen said that she didn't even know how to salute, and someone told her that if she wore her hat she would have to return any salute. She arrived bareheaded with her hat in a paper bag. Put your hat on Helen; we would like to salute you!

With a deadline for her book only days away, Helen Neilson took time to recall her days at Macdonald. You'll have to wait for the book for the rest of the story.

A Native of Quebec City

I grew up in Quebec City which was a wonderful place to be young in because of its proximity to the forests and to the river. From a young age I was very active in outdoor sports. We boated on the river and explored its cliffs. We had a large tract of property in the bush north of Quebec City, and my brother and sister and I went there regularly when we were young to camp, travel by canoe between the lakes, to fish, to cross-country ski in the winter and to do

all those things that are becoming less accessible, except for a few lucky people. In those days we had no money but great freedom to do anything we wished to do.

One of the things that attracted me to Macdonald College was the fact that it was not in the city. I've never been a big-city person, and I don't enjoy the city to live in. When I first came to Macdonald in the 30s, the college was certainly in a very rural setting. It appealed to me, and I think it was one of the main reasons for my staying at the college. The other was that I found a very pleasant society of students and staff at Macdonald College and the very fact that the group was relatively small enabled one to make many friends. It was a totally enjoyable experience.

My memories of student days are a kaleidoscope of all the things that happened here on the campus. There was an easy camaraderie among the students. We had many sports' activities which we all participated in; whether we were good at them or not never seemed to matter. There was a great deal of interaction between all the groups at the college. I remember that some of the teaching staff had been here for a long time. The head of the School at the time was Bessie Philp - a very dignified woman who was most sincere and inspired many of us to do our best. I enjoyed nearly all the subjects offered in the dietetics program.



When Helen Neilson first came to Macdonald College in the 30s, she liked the fact that the college was in a rural setting. Photo taken looking south to Britain Hall in 1934.



Two former Directors of the School: Shirley Weber, I, and Helen Neilson on the occasion of the 100th anniversary of women at McGill.

Internship

There were two options for a degree in Household Science in those days: Home Economics and Dietetics. I chose the latter and upon graduating in 1939 and to qualify to practice dietetics, I, like all other dietetic graduates had to do a student internship in a teaching hospital. I went to the Royal Victoria Hospital in Montreal. It was an experience of hard work and long hours which probably didn't do us any harm. I remember we used to say, "we'll never have to do anything as hard as this again in our lives." We were lucky in many ways because the Royal Victoria was one of the leading internship hospitals at that time. We worked under the direction of Miss Lottie Large, who was an extraordinary person and, because of her, we did learn. Many of the dietitians who took positions of importance after graduation, and had rather impressive careers, went through the Royal Victoria.

I feel, however, that the integrated Stage program now required in this province is vastly superior to the old internships. Prior to

the stages, an internship was mainly a matter of working in the various departments. Students today have a more balanced learning experience in the Stage program which integrates lectures, labs, and practice.

The War Years

I next went to the Montreal Children's Hospital where I was Assistant Dietitian. From there I went to Baie Comeau to work on a public health program, and it was while I was there that I decided to join the Royal Canadian Air Force. The four years I spent in the R.C.A.F. were of great value to me. I was asked to accept the position of Command Messing Officer in the Eastern Air Command and regularly toured all the stations in that command.

The amazing thing about the services during the war was that the recruits were people from very different backgrounds and experience, and within no time at all, this large disparate group of people were able to pull together and to achieve results. One also learned the basic principles of good administration.

Further Studies

At the end of the war I decided to return to Macdonald to do a Master's degree under Dr. Earle Crampton. He was a fine person, and I was very fortunate to be able to be associated with him. Dr. Crampton was in the forefront of finding ways to evaluate research statistically. It was a stimulating time to be working with him and with my fellow students. As well as the recent graduates, there were a number of veterans like myself who were dynamic and enthusiastic. There was a sense of purpose. They were looking forward to getting on with their careers and most had very definite plans for the future.

I was offered a position at the Institute for Aviation Medicine in Toronto with Dr. Frederick Tisdale, a renowned nutritionist. Dr. Tisdale was a very dynamic, far-sighted individual who was very keen on studying the role of nutrition in medicine. We were working on developing survival packs for

aircraft personnel for use if they survived a crash. These nutrition packs preceded the type of rations that have since been developed for space travel. Unfortunately, Dr. Tisdale died suddenly and, as the future of the Institute was uncertain, I accepted the invitation to again return to Macdonald and become Director of the School of Household Science. That was in 1949, and I spent the next 26 years as Director of the School.

Director of the School

When I took over as Director, we had strong programs in Dietetics and Home Economics. The dietetic profession, however, was changing with more specialization being emphasized. Therapeutic and clinical dietitians were being identified as distinct from administrative dietitians. Should a graduate chose a career in administration she could, in a few years, find herself in charge of a department with both a large budget and a large staff. Home Economics was also changing with many more career opportunities opening up for graduates.

In 1963 the School offered a Food Management option; this option was open to men as well as women and it attracted a considerable number of male students as food service administration has a very broad application. In 1968 the School's name was changed to the School of Food Science. Although the major programs continued to equip prospective school teachers and dietitians for their specialties, other programs also provided for a wide range of employment opportunities in industry and in research.

There was a good rapport between departments and we also had an excellent relationship with the staff of the School for Teachers, many of whom contributed greatly to this campus in music, art, and other activities in which we all participated. They added that extra dimension and many became good friends. I must add that I received great support for the School from the various deans throughout my term as Director.

Other Tasks

I was asked to become the Director of the



Helen Neilson at a luncheon with former colleagues, 1 to r, Gerry Millette, Lew Lloyd, George Dion, and Howard Stepler.

Women's Residence which made for an even busier time. Although we had excellent housekeeping staff, there was an increased amount of activity and paper work which passed through my office. I was involved in the renovations of Stewart Hall, the building and furnishings for Robertson Terrace, the married students' quarters, and the furnishings for Laird Hall. Looking back, I'm not quite sure how I did it, especially with just one secretary, Betty Crevier.

I was the first woman to sit on Senate as an elected faculty member. I no doubt sat at one time or another on most committees at the college. I did derive particular satisfaction from being Chairman of the Scholastic Awards Committee for a number of years. We were fortunate in being able to attain a great many scholarships and bursaries. This was in the days before government bursaries were available in any number. Money has come from numerous sources - from the spontaneous generosity of people like the Browns as well as from various bequests and companies.

Professional Organizations

I remember the days when the Canadian Dietetic Association (CDA) was in its infancy. It has now more than come of age and is a very dynamic group. It has been satisfying to watch the continued progress of a service organization such as the CDA. When I first got involved, we had one tiny office and about 500 members; there are now about 5,000 members. I worked with the

Université de Montreal and Université Laval personnel and other dietitians to get our provincial group registered as a professional organization which was achieved by an Act of the Provincial Legislature in 1956.

Nutrition was a very young science when I started out, and it has been satisfying to watch the prominence which nutrition has gained in recent years - particularly to see it being accepted by the medical profession as a science.

The Home Economics Association has also grown and gathered strength and momentum. Many of our graduates who have been very much involved and have been responsible for its growth can share in the pride of the association. The Home Economics Association is becoming involved in international activities. Dr. Betty Stafford Smith and others from Quebec, in cooperation with the Canadian International Development Agency (CIDA) were recently in Pakistan to promote the exchange of information with that country. Four Home Economics teachers from Pakistan are expected to arrive this September to tour Canada. I expect that these twinning programs with other countries will continue to grow.

Leaves of Absence

I took two leaves of absence from the School: the first in 1956-57 in order to work in Thailand with the Food and Agricultural Organization (FAO) of the United Nations. My assignment was to Kasetsart University, which is on the outskirts of Bangkok, where I was to assist in developing a course designed to produce rural extension workers in Home Economics. The course was already underway, but the curriculum had not been established. My second leave was in 1977-78 when I went to Australia to teach at the Riverina College of Advanced Education in Wagga Wagga. Both were excellent learning experiences, and I thoroughly enjoyed them.

Leisure Time

Fortunately, I have always been able to continue my outdoor activities. I have been

a member of the Canadian Alpine Club for some years. I still ski and enjoy trout fishing. I have already done quite a bit of work on my family's history and hope to continue. I've got a garden that is totally neglected at this point, because of my up-coming book; possibly next year I can get back to it. I did tell someone the other day that I wouldn't mind spending my retirement being able to grow old, with time for a snooze in the afternoons!

Some 50 years at Macdonald

The satisfaction of being associated with Macdonald for me comes from the fact that I believe in its mission. I believe in the ability of the college in helping to assist in making food, a basic commodity of life, available to all — locally and internationally and that we may "continue here the works of peace."¹

The Future

My advice for the future is to be flexible and to be able to adjust to whatever changes may come. I have been fortunate in my career to have been exposed to many and very different experiences and pressures and to realize that one must be flexible. Go with the current and make the best of whatever happens. Rigidity of mind or of attitude is a totally self-defeating situation. I learned a lot of this during the war. Do things advantageously for the best. Change is inevitable and is a basic rule of nature. Accept change or you stop growing.

¹Taken from Memorial Arch, Macdonald College



Members of the Executive of the Canadian Dietetic Association met at Macdonald College in 1988.

Background to "A Profile of a Campus"

by Helen R. Neilson
Emeritus Professor,
School of Dietetics and Human Nutrition

The book that I have written on Macdonald College and hope to have published this fall is not a history. The history of Macdonald College has already been written by John Ferguson Snell, who covered the years 1904 to 1955.

Professor Snell was on the staff from 1907 until 1936 when he retired and became an Emeritus Professor. He probably enjoyed life without any pressure until Dr. Brittain, then Dean of the Faculty of Agriculture, asked him to write a history of the college, which he did. There were, at that time, no annual reports. When I first came to the college, I remember the heads of the three schools, namely Household Science, Teachers, and Agriculture, would stand up and read their annual reports at the Diploma Graduation on campus. Convocation was at McGill for the degree courses. I have a couple of Household Science annual reports and certainly they are a far cry from the McGill annual reports of today. They just reported what had been done in a chatty sort of way.

If Dr. Snell had not made copious notes and had a very good memory, much of the information that is contained in that book would never have been recorded. We would never know the names of some of the people who worked in the various departments in the early years.

Dr. Snell gave Dr. Brittain the notes in 1950, three years before his death in 1953. When the semi-centennial came along in 1955, Dr. Brittain was very anxious to have a record dating to the time of the semi-centennial, and he added information that he had about the college to bring it up to date in 1955. He also asked Professor Des Cole of the English Department if he would help with the book. It was published in 1963 and is an invaluable record of the college until that time.

Since I have had quite a lot of time to study Dr. Snell's book, I feel quite akin to him in the length of time that he took to write it. I am not trying to say that I haven't been somewhat slow in bringing mine to fruition,

but it does encourage me when I realize that it also took him quite a number of years.

In addition to Dr. Snell's history we also have *The Macdonald Journal*, which started in 1940 and is now up to Volume 50. This is an on-going history of the college, and as such the Journals are an invaluable record. We have the two volumes by Dr. Stanley Brice Frost, "McGill University for the Advancement of Learning," particularly Volume II which was published in 1984 and contains a great deal of information about Macdonald. We have a further source of information in the Macdonald College Statement of March 1974 by Professor Gerry Millette, which is also very complete.

With all these histories, I didn't think that I should even attempt to call my book a history. Further, remembering the words of William Cullen Bryant, "the horrid tale of perjury and strife and murder and spoil that we call history," I didn't think I wanted to try and emulate that! We haven't had any murders as far as I know; we may have had some strife and perjury perhaps - maybe even some spoils, but I decided to steer clear of it.

When we celebrated the semi centennial in 1955, it was the end of an era. By 1988 many events had occurred that resulted in vast changes not only to the physical facilities of the college but also to some of the academic programs. The book that I have written attempts to show the succession of events that have shaped the progression of the college from its beginnings to the present. I have tried to describe life on the campus and to acknowledge the contributions of the individuals who have significantly influenced the development of Macdonald College.

It is a story of the college; it is not a history. In 1980 when Lew Lloyd, then Dean of the Faculty, asked me if I would do this and I said "yes," he said, "start in 1955 and work up to the present time." When I tried to write using 1955 as a starting point, I found it didn't make any sense. There were too many people here at the college whose careers

were in mid stream. They had started long before 1955 and they continued long after. There was just no way I could talk about what they had done if I started in 1955. I went back to the beginning and made it a compendium of what had happened through the years. I hope it has done justice to Macdonald College.

I have also had a long association with the college so I have relied on my memory a great deal. I had an association with many of those who were among the older members of staff when I first came to the college. I have seen many years of life on campus, but, as Helen Foster once said, "in plucking the fruits of memory one runs the risk of spoiling the bloom." I hope I have not done that.

I also had to decide who I was going to write the book for. I decided early on that I would write it for the graduates, and I have, therefore, included anecdotes, descriptions of life on the campus from the time that I was a student, through the years that I have been associated with the campus. Some of these I think are fairly interesting and amusing.

There is a great variety of information available about this campus which I have tried to include. I did have a difficult time writing of those years 1970 - 1974 when we were in such a turmoil. I have, of course, written about the School for Teachers from its beginning - a most interesting story, particularly of the time when Dean Laird was Dean of the School for Teachers. I had to stop in 1970 when, regretfully, they moved away.

Another reason as to why I went back to the beginning was that I have been able to go back prior to 1955 when Dr. Brittain retired and write about his contribution to this college. There is probably no other person that most exemplified Macdonald College than Dean Brittain in his time, and it was a pleasure for me to write about him and some of his ways. The book is arranged according to the deans. I decided that a book written in true chronological order was not feasible; rather it develops through the eras of the various deans.

A Walk Through Time

by Arthur Jones



Charles and Helen Jones

Most people go to Macdonald College to get an education. For a few brief years, Macdonald and the surrounding community is their home away from home. They gather some good memories along with a degree and leave, possibly to return every five years or so for Reunion. Macdonald College was my home. I was born and grew up on the far east side of the college; the campus was my front lawn, the barns and fields my playground, and the river my swimming hole on hot summer days. I crossed the campus to go to school, meeting on the way the other college children, the Bells, the Lindsays, the Raymonds, the Summerbys — offspring of both academic and support staff like my dad — who were my playmates. Their parents and others were part of my extended family. As we grew older and were allowed to venture further afield, we explored nearby Ste. Anne's with its narrow streets lined with old houses and stores. There were candy stores, restaurants, clothing stores, the skating rink in winter and the locks and old pier in summer. It was the best place to grow up in. It was a fun place to live. I thought so then and, some 50 odd years later, I still treasure the memories of a happy childhood. Memories of those years are as clear as if they were yesterday.

One of my earliest recollections is of running to the Power House from wherever I happened to be so my dad could lift me up, hand me a rope and, as I pulled with all the strength I could

muster, the surrounding air would be pierced with the shrill sound of the 12:55 whistle. I made that sound happen! It was a big occasion for a very small boy. If I behaved for what seemed like an eternity, but in reality was only five minutes, I'd be lifted up again to repeat the performance. Those whistles signalled lunch hour.

The wake-up whistle at 6:30 and the next one at 7:00 to summon the students to breakfast had to be done without me; my mum wouldn't let me out that early - I might have taken off for the day or at least until hunger brought me home!

The other time I remember grabbing a rope at Macdonald was less thrilling at the time. Actually it was rather frightening but what 13-year-old boy would admit to fear. Shortly after



Arthur Jones visits the Power House.

the war, the CWACS left the campus, and there was a lot of furniture that had to be moved in the men's residence. That heavy oak furniture had withstood many a prank over the years and our heaving it to and fro under the direction of Professor Summerby's son Bobby, didn't do it any further damage though, on one occasion, I came close to taking a few years off my own life! There was an old rope elevator in the building at that time. It was equipped with gears and a brake but was known to be temperamental, and I think I tempted the fates once too often. On this particular occasion, I loaded five bureaus - oak remember - into the elevator, got in, grabbed the rope, and let the brake go. I found myself on the next storey hanging onto the rope for dear life. Some how I managed to save both myself and the furniture and make some money at the same time. The older members of the crew made 25 cents an hour; being one of the younger ones, I got 15 cents for my labours. That's five cents more an hour than I got picking mustard up at the Seed Farm. I made 80 cents a day up there and probably thought it a fortune!

My mother and father had come over from England. My mum had been in the Land Army in the first world war. My dad, Charles, was at the college for 47 years, minus the time he went back to England to serve in the Princess Pats during the war. When the war ended he returned to Macdonald and worked in the Power House until he died at the age of 66, a year after he should have retired. Dad's brother Ernest, who came to Macdonald in 1908 and retired in 1949 also lived in the East Cottages and was in charge of the grounds. The best thing I think he ever did was to plant the two weeping willows that were on the campus below our High School and the old Chemistry Building. There must have been close to a dozen children growing up at the East Cottages when I lived there. There were six in our own family. Then there were the families at the farm - the Houstons, the Connors, and those at Poultry Cottages: the Barclays, the McPhees. Our families and those of the professors along Rivermead and Maple Avenue must have just about filled the school in any given year. Naturally we were all of varying ages and someone of

one age or another was always getting into or helping someone out of trouble.

One day when I was polishing my shoes on the front porch I heard some youngsters screaming. I ran across the gardens - to find out that a youngster had been playing in a storm ditch, got sucked in and was under the water up against a grate. I went in, got him out, and took him home to his mother. That adventure didn't stop Frank Raymond, the Spriggs boys, or some of the other youngsters and me from going through a storm drain that started up at the orchards and went underground for about a mile or so and ended up down at the dean's house. The drain was about three feet in diameter and we used to think nothing of crawling through it. I think the light in the far distance gave us courage. It wouldn't today!

We got into the odd scrape, too. I remember the night some of us were playing near Diaper Dell and a couple of the boys decided to climb upon the roof of one of the rows of housing and run from one end to the other. You can imagine how the students and their young wives felt about that escapade. When the boys got to the far end, they found that it was too big a jump to the ground so they had to retrace their steps and get down where they started. Rather than face the student residents who had gathered they took off at great speed forgetting the clotheslines. One fellow was short enough to evade them; the other caught one right in the chest area and was sent flying. Fortunately for both, the students didn't catch up with them. Old Bob Ferguson, the watchman didn't catch us either but that didn't stop him from chasing us when he found us in the tunnel between the men's residence and the Main Building or in some other off-limits corner of the college. Professor Whitehead from Entomology lived on campus and he was forever chasing us out of his orchard. Looking back it was quite innocent mischief. Normal for any youngster growing up in a healthy, happy environment.

There were lots of horses on the campus and at the farm during those years. Jack Harrison had an egg route, and he used to come by our place at lunch time. We used to rush to finish eating so that we could jump on the buckboard

and be taken for a ride. The horse I remember best, however, is the one that used to come right up onto our porch for sugar. Johnny Connor was the milkman, and he drove a mottled grey horse that I think knew the route even better than Johnny. If Johnny stopped at one house for longer than the horse thought he should, he would just walk on to the next house on the milk route and stop. Johnny would have to catch up with him. If he happened to be too long, Johnny would find that the horse was back at the stables having stopped briefly at every house on his route! One day mum had some brown sugar that had gone hard and she was going to throw it out. Instead of throwing it out I suggested we give it to the horse and I put it on the stoop on the porch. He ate it. The next morning, he stopped very briefly two doors away at the Whytes and quickly was on the porch looking for sugar. From then on he had his treat of sugar on our porch every morning.

There were all sorts of sports for us to participate in. There was a nine-hole golf course right on the campus. I played with Frank Raymond and, as his mother was left-handed, I was able to borrow her clubs. The first hole started at Glenaladale. The green was near the Power House. From there we went up to the Hort Building, across the back campus, and around the football field. Professor Grey's wife taught me how to swim. Our gang would spend a day at the locks, claiming one of the old piers, swimming or hitching a ride on the sand barges. Another day we'd swim from the government wharf right across to the sluices.

Remember the bowling green on campus. It was right where the extension to the Library (John Abbott) is. That was sacred ground and I don't remember ever being allowed on it. I do remember my father being president of the club for a time. Both he and my mother played with such families as the Bells, the Beaulieus, and the Wilsons.

Emile Pilon used to tend the lighthouses at either end of the sluice, and I often went out with him as a youngster. He was also an outfitter and would take people out fishing for musk alonge. If one could get out on one of

those trips, it was quite a thrill.

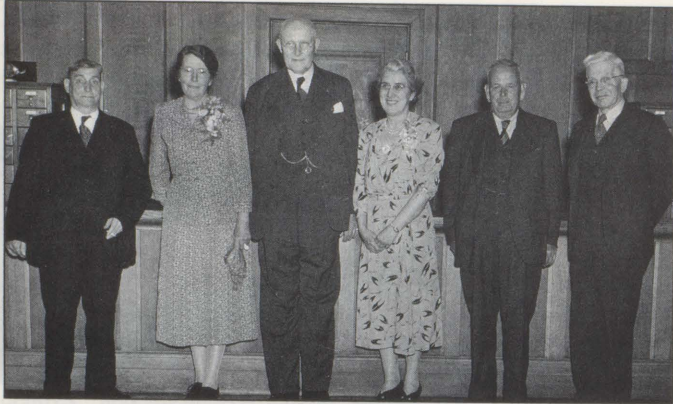
The end of summer also saw us heading back to Mac High. We took several subjects - physics, chemistry, gym - in the college buildings and also used the main library. I remember taking manual training with Professor Heimpele and then with Professor Malyk. It was just great. When I'm working with tools today, I still do many of the things that these men taught me. We were taught to look after our tools. My sister Mildred worked in Agricultural Engineering for many years; my sister Helen is still at the college. She used to be in the bookstore, but has been in the post office for several years.

Just in my time there have been changes at Mac and there have been changes in the town of Ste. Anne's. Let's take a walk through time and point out some of them on just one street: Ste. Anne's Street. The Littles used to live near the bottom of Maple; now there are apartment buildings. On the other corner a busy daycare centre replaces the old college home of Professor Murray, his wife and son Danny.

Ste. Anne's is almost wall-to-wall - restaurants and its quiet, small town college atmosphere is gone - particularly in the summer - but even when I was growing up there were plenty of eating places. The Cosy Corner Tea Room was long a special favourite of college students. Next along the street, but before my time, was Mrs. Wright's in the Hudson's Bay House, now apartments. Chocolate cake was her speciality, I believe. Kelso Park on the waterfront. What a friend that doctor was to so many Macdonald and Ste. Anne's families. A great doctor but not the world's best driver, if my memory serves me correctly. He's also one of the few people I knew who actually owned an Edsel! A glance up Perrault in passing reminds us of two long-time college families: the Millenchamps and the Braynes. Remember the big wooden building that housed Raymond's cleaners. Long gone, replaced now by a neat office building.

The corner of Montée Ste. Marie and Francoeur's butcher shop complete with

The Keeping of the Green



Arthur's Uncle Ernest, second from right, who was in charge of the grounds, retired in 1949 along with, l to r, John Billington, Dorothy Seivereight, Dean Laird, Novah Brownrigg, and J.E. Lattimer.

sawdust on the floor was a favourite with many. It was an easy walk to the college. Francoeur's is long gone replaced by Joe Cousineau's tavern and Rolland Landry's drugstore. Joe's is certainly closer to the college than it used to be: it was first located right under the Ste. Anne's bridge at the other end of town. Back in my growing up days Lavigne's was a popular Austin dealership and garage; now with a completely renovated showroom, Claude Lavigne has a successful Saab and Subaru dealership.

The students at Macdonald wore black arm bands the day after Larry Moquin's Hotel - remembered by many as the Canada - burned down. The steaks were good, and many of the students enjoyed Larry Day's humour.

The A & P is now an IGA but the area next to it has completely changed over the years. I remember the junk shop where you could find anything from old tires to old furniture. Baptiste Deschamps and his Airedale and his old Model T truck. The dog would sit in the back of that truck and bark at anything or nothing and be just as proud as he could be. Ed Boileau's was tucked right in behind.

Baptiste and the junk made way for a mall beside the grocery store and yet another restaurant, Lorenzetti's, with great pizzas. The Gazette had a contest one year and that little place placed third for the best pizzas on the Is-

land. It has changed hands several times.

The Ste. Anne's Marina has to be the longest building in town. I first remember it being owned by Mr. De Repentigny. It was an attractive building when I was growing up: covered in wood shingles. Just inside the door, there was a railway track that came right up from the waterfront.

A popular restaurant for a special meal out, Le Surcouf is set back off the street. Brunet's men's clothing - now the Prisme gift shop - was once the location for Allard's store, later to be The White Place. Another restaurant in that area for a time was The Royal Tea Room. Continuing on to the corner - long before the Banque Nationale, the antique shop and the deli, there were Casgrain's Barbershop, Germaine's Beauty Salon, and Dr. Ginette's drug store. Behind the barber shop, was the Chinese laundry. Looking up that street we remember another college family that have given long and faithful service: the Bingham's.

The bus still stops on the other side of the street but the restaurant where we used to buy bus tickets has long since gone, replaced by the Belle-Vue Brasserie which includes the former tavern and Smith's flower shop. The flowers for my wedding came from that shop.

Back across the street. Some things don't change, thank goodness. Daoust's store. I can remember my mother taking me there when I was about three years old. I watched the money head up to the ceiling then. It still does. Members of the family are still in the store; you can still find practically anything you need and, in certain spots, the floors still squeak! The restaurant probably had another name before I knew it but I can tell you that the booths have long gone from the Ste. Anne's Sweets where we could - and did - spend hours over a soft drink and hot dog. "The Electric

Chicken," is now Le Vieux Ste. Anne's but owner George's customers are still mostly local Ste. Anne's and college people.

Across the street at one time was the Riverside Hotel. It was always there but no one I knew ever went there. Some years ago a brasserie opened up and the place became a little livelier. Now known as Annies, the old "Riverside" is one of the more popular places in town with the young crowd. My wife Jackie thinks Marcos' Caesar Salad is the best anywhere. There weren't any Caesars when I was growing up, but what I remember in that area was a fenced off spot where they used to have boxing matches. Next was an entire store devoted to lady's hats. It's now a depanneur.

Shoes and men's clothes are still being sold, but just recently, Jules Lavigne decided to take a well-earned retirement. We'll miss him. My uncle took me to see my first movie "Snow White" at the old Rex Theatre. Mr.

(continued on page 17)



Jean-Charles Daoust with the store's 1924 Lamson cash system — still very much in operation.



“The Brass” a change from when Arthur remembers buying flowers from the Smiths on the corner of Ste. Anne’s and St. Pierre.

The Hudson’s Bay House was once known as Mrs. Wrights restaurant.



▲ One place stays the same: Daoust’s store. The family still run it.



▲ The old Riverside Hotel, now Annie’s — a favourite with the young crowd.



▲ Once the Bank of Montreal, the Simon Fraser House near the bridge is now used by volunteers to serve lunches in aid of the VON.



▲ Another popular bar and restaurant near the bridge, Quai Sera overlooks the canal.

Private homes and restaurants line the boardwalk extending most of the way through Ste. Anne’s.

The Keeping of the Green

Many who came to Macdonald College at any time prior to the 60s will remember the old Lakeshore. Drive out along the Lakeshore Road, Highway 20 after it was built, or Ste. Marie Road and you passed farms, golf courses, summer homes, large properties, and a scattering of houses here and there between the towns that snuggled close to the waterfront. Lots of green space. The Lakeshore gradually became known as the West Island, land was developed, farms sold or squeezed out to make room for the commuters from Montreal. Sidewalks, shopping centres, and industrial areas became the norm. Not everyone who moved to the country necessarily appreciated the country way of life. Wildlife from raccoons to spiders have been declared a nuisance; bullfrogs too noisy, farms too smelly.

One area has not changed, however. There are still green spaces and farming is not only welcomed, it is encouraged. The biggest farm acreage in nearby Senneville is owned by five members of Dr. Louis Johnson's grandfather's family. Dr. Louis Johnson manages the farm. Dr. Johnson has had a long and close relationship with Macdonald College. He is truly a friend of the college, and we thank him for taking time to be interviewed recently for the Journal.

You've been a resident of Senneville for a long time

Yes, I've been in Senneville since I was four years old. My parents had a summer home on an island in the Lake of Two Mountains about 100 yards from the shore. We had a big wooden house that had been built in 1864. My father used to say, "the nice thing is that they could build factories opposite us and it wouldn't bother us too much. The only way they can destroy this place is by building a bridge over it." That is exactly what they did. When the Trans Canada Highway was built in the 60s, our island was expropriated and a pylon was put right through the exact spot that our house had stood for about 100 years.

This farm that my wife Barbara and I are now on - Bois de la Roche - was my grandfather's.

I never knew him but my grandmother ran the farm and then turned it over to an aunt and uncle. While growing up I used to come and work on the farm as much as I could. I loved horses and thought it was great if I could drive one of the teams. Back in those days it took two days to show the Ayrshires at the Ormstown Fair. In fact I think that the Ormstown Fair originated before the Royal Winter Fair and initially the latter was small. My aunt's Ayrshires used to be shown at Ormstown, and a cousin and I would be taken there and to the Lachute Fair where another friend Edgar Budge showed his Belgians and Ayrshires.

You studied at McGill

I remember my parents' friends asking me what I wanted to be when I grew up. I never said the usual: a fireman or a policeman. I always said I wanted to be a farmer. There were, however, a few other happenings before I got into the business of farming. I got my undergraduate degree at McGill and then went on to study medicine, also at McGill. As an undergraduate I was very interested in Biology. I took courses in Botany, Zoology, Physiology, Biochemistry, Histology, Pharmacology, and Microbiology. As these were all courses that were taken by medical stu-

dents in their second year, I started off in first year, skipped second year, and joined the third year class. As a matter of fact, our class is celebrating its 50th anniversary at Reunion this fall. There were about 100 in my class, and we expect about 20 graduates and their wives to come. I'm certainly looking forward to our get together.

A year before I graduated, our dean, Dr. C.F. Martin, called us in individually and discussed our future careers with us. He strongly suggested that I go to Boston, which I did and enjoyed it very much. After Boston I joined the army and went overseas. The war over, I returned to Montreal and went to work at the Royal Victoria Hospital. I was an internist and my speciality within that was rheumatology. There are four general medical services, and I became Chief of one of them. I was also Physician in Chief at the Queen Elizabeth Hospital for several years. I was at the Royal Vic until I retired.

Your first venture into farming

May I tell you how I actually started out in this business of farming? During the war, Macdonald College had used a field belonging to Bart Morgan, also a Senneville resident. It had been seeded to grass and alfalfa.



Hazel Clarke and Dr. Louis Johnson discuss farming in Senneville.

It was well fenced and, as the college didn't need it any more, Bart and I decided to go into partnership and buy some steers to fatten up in that field and sell in the fall. Not much work involved in the whole operation, we thought. Professor Raymond came and looked at the field, said the mix was good and agreed with our idea. I was interested in Angus and a friend of mine in Massawippi had one of the early herds in Quebec so I arranged to buy 10 steers from him and have them trucked right into the field. We had a water supply and salt licks all ready for them. While saying it was certainly none of his business, the trucker said, "If they were my cattle, I wouldn't put them in this field. They'll bloat!" The man asked to open the gate also said, "Of course, it's none of my business either, but if I had those cows, I wouldn't put them in this field. They'll bloat for sure." So having decided it was none of their business, they took them down to my aunt's farm, spoke to her farm manager and he gave them permission to put them in a field of hers.

The steers jumped over one of the stone walls and all but one were loose around the countryside for three or four weeks. They were on the golf course, in Morgan's woods, everywhere! They picked up a white heifer from a farm on Ste. Marie Road. The one steer that stayed behind followed the cows into the dairy barn. When I got home from work I decided, first, to lead the haltered steer to our field and, second, to saddle two horses, and a friend and I would try to round up the other animals. I got the steer out of the barn; he then proceeded to twist in all directions, put his head down and sent me flying through the air. I landed on a cement slab, broke my arm, and naturally couldn't ride a horse.

I had a team of black horses (sired by the Dawes Black Horse stallion, by the way), and I took the team, tools and fencing down to a field I rented from my aunt and spent a weekend putting up fence. The steers - and the heifer - finally ended up in a neighbour's cornfield. Even though he heard about it while having dinner, Dr. Todd took the news quite calmly. His manager who was down at



Brian Wright, Dip '88, is a full-time employee on the Senneville farms.

the water fishing, on the other hand, had a few choice words to say! Charging nothing for time or labour, when we sold those steers in the fall we made 90 cents on the deal? To this day I don't know whether they would have bloated or not, but that was my introduction to the business of farming.

Your first farm was in Pierrefonds, the next municipality to Senneville.

I mentioned Edgar Budge earlier. I bought one of his farms - Petit Fort - in Pierrefonds in 1950, still have it, and have lived either there or on this farm - Bois de la Roche - ever since. I did have a third farm where I kept my sheep until a year or so ago but developers had me completely surrounded. People were breaking fences and running through the fields and I had to sell.

The sheep are now kept at the farm in Pierrefonds along with the dairy cattle. The Angus are on the farm here in Senneville. There are about 500 acres on this farm and another 80 plus at the Pierrefonds farm and I rent the farms on both sides of that one as well.

We're milking 40 Holsteins right now. I was the third herd on the Dairy Herd Analysis Service (DHAS). The Ayrshire herd and the Holstein herd at the college were the first two. When Professor John Moxley asked me if I would like to join, I said I would be delighted. I think DHAS is one of the best things we have ever had. I have a free stall barn and a

four-stall milking parlor.

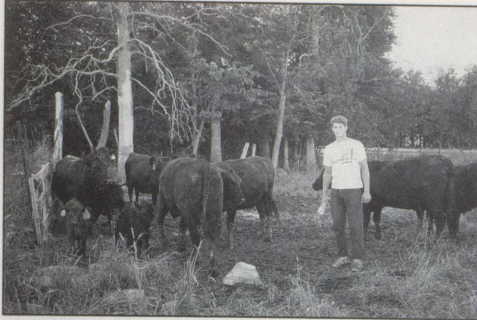
Back when I started with sheep, Professor Lionel Hamilton advised me to get Border Cheviots. I also had a flock of South Downs. I have since bought Dorsets, the advantage being that they will breed most any time of the year, and you can get more lambs. I like the way they milk and the way they grow. I've also had some Hampshire blood, and we have been doing quite a lot of crossbreeding. A man who originally worked with sheep in Portugal has been with me for 38 years and is very good with the sheep. Our market is right at the farm gate. It's great to be able to say that we can't keep up with the demand by the ethnic population for Easter lamb.

We now live on the Bois de la Roche property and that is where we keep the Aberdeen Angus. I have about 34 cows that have calved, 12 bred heifers, 9 yearling heifers, and 3 bulls. Ledges Challenger is very good for breeding heifers. He throws small calves, and they grow well. I got Saratoga Sam from a great herd in Luskville. He's just three-year-old and weighs 2,200 pounds. He's long and he's big. I have great hopes for him. Last January I bought a bull calf. He's from an ova transplant and is the only son in Canada of Casanova, a famous American bull.

I've grown various crops over the years: corn for grain and silage, oats, barley, winter wheat, fall rye. I even tried flax one year, but I won't do that again! I still seed oats and barley, but I'm not going to grow corn again. It requires a lot of fertilizer and herbicides, and I don't like the residues that are left in the soil. Grass grows beautifully here so I've switched to grassland farming: grasses, clover, alfalfa, birdsfoot trefoil.

Senneville wants to protect farmland

Yes, there are about seven or eight registered farms in Senneville, and the municipality certainly wants to protect them. The town doesn't want a great deal of development and that certainly is refreshing. As far as I can make out, the municipality of Pierrefonds would just love to have that whole area one



Dr. Johnson says Carl Kent, Diploma student, seen here with some of the Angus cattle, and Brian Wright are made of the "right stuff."

large asphalt jungle with row upon row of houses. The west end of Pierrefonds is zoned agricultural, but it has been suggested that 25,000 people be housed in that area. We can only hope that the zoning laws won't change and that it won't happen. Certainly, those of us who are still farming in the area feel very threatened.

The chances for protection in Senneville are much greater. Just in case the provincial agricultural zoning law - Bill 90 - was changed or there was enough pressure from people saying that there shouldn't be farms on the Island of Montreal, we can fall back on new municipal protection. A zoning law was recently passed here that states that current farms cannot be broken up into less than 100-acre parcels. In the case of Bois de la Roche, for example, no developer is going to come in, buy 500 acres and put up only five houses. Originally much of the land here was divided into 100-acre farms, and one can still farm on 100 acres. This law also allows us to maintain farm level taxes.

Senneville has also passed a new law to control pesticide spraying. Although the law doesn't apply to me as a farmer, I certainly think pesticides should be controlled. I do not use insecticides. I have used herbicides on certain crops but am not going to use any this year except for controlling ragweed. Rotational grazing on pasture is used for all the animals followed by pasture clipping. I believe far more in natural systems that take care of themselves. A lot of work must be

done to protect the environment - we must all work at it.

Close ties with the college

Years ago I got to know the staff at Macdonald, and I'm still meeting the newcomers. Carl Raymond would come up to the farm and walk over the fields and tell me what he thought about various things. Lionel Hamilton, Professor Ness, Professor Maw: everyone seemed to be at their desks on a Saturday and I could drop in and have a chat.

I've had students here every summer since the Diploma in Agriculture Program started the stages (farm practice). I have a top notch student, Carl Kent, this summer; he never stops working! Brian Wright, a Diploma graduate who came from New Richmond, works here full time. These are the fellows who are made of the "right stuff!" I try to run the farms with four people during the winter, but in summer I take on two from the Diploma Program and possibly three or four more people.

Over the years the students in the Livestock Club have borrowed Angus from me to show during the Livestock Show. I worked at the Institute of Parasitology for two summers when I was a medical student, and so I was delighted when Dr. Roger Pritchard, the Director of the Institute, suggested that the herd at Bois de la Roche adjacent to Macdonald College would be a very convenient one for studies in beef cattle. This study was started in the spring of '88 with the help and co-operation of the MSD Agvet Division of Merck Frosst Canada Inc. More data are being obtained this year. We're testing cattle on two pastures and may use a third pasture later on. The same cows and their calves are tested once a month. The Institute staff does the test, but we run the cattle through a corral for them. We are very willing to cooperate with them. I think the Director Roger Pritchard runs a very good Institute and has some good people there.

Both being Angus men, it was very enjoyable working with Jim Houston over the years.

The college had a good Angus herd, and I still have a good Macdonald cow in my herd. I phoned Rudi Dallenbach, who was the Farm Director, and Astrid Norguay a great deal, and I'm still on the phone with Patti Ward. She's just great. I know Wendell Joyce and am certain I'll be able to call him if I need information.

I also know Dean Buckland well. We both belong to a debating club that meets once a month during the winter in Montreal and he drives me back and forth. I like fishing and so does he; we talk a lot about farming and other things, and we get along very well. Speaking of Deans, I do remember Billy Brittain well. I was the first president of the newly formed Morgan Arboretum and after the first annual meeting Billy Brittain, Bart Morgan, and I were in the Chalet Pruche. Billy used to tell a lot of stories, particularly about Cape Breton. I like this one.

Billy said he'd been to Port Hood where the jail is in Cape Breton. The jailer had gone to school with him.

"Well Angus," Billy said, "how's everything going?"

"Terrible, terrible, Billy. I don't know what's happening. It's customary to let the prisoners out on a Saturday night to go to the dance in Mabou. You know what them devils did last Saturday? They didn't come home until three o'clock in the morning. They're supposed to be back at midnight."

"Well," Billy said, "What are you going to do?"

Oh," Angus said, "next Saturday when I let them out if they don't come home by midnight, I'm going to lock them out of the jail!"

Thoughts on farming

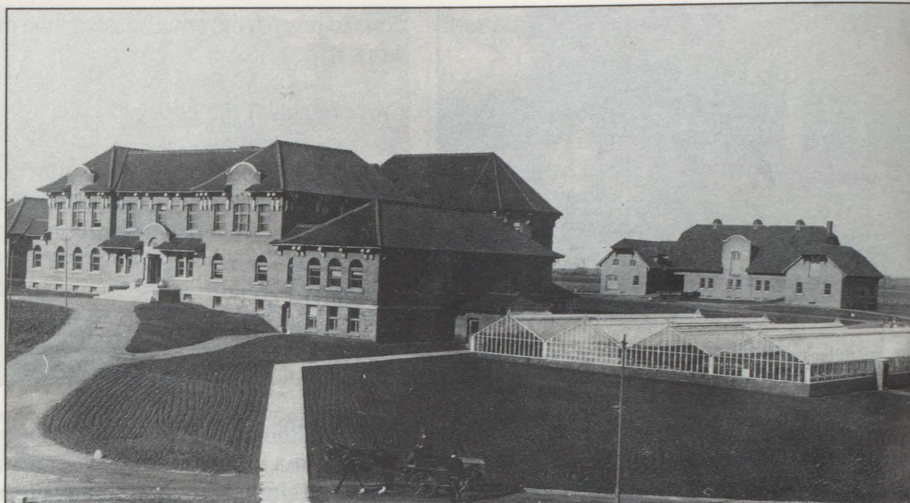
During my time in farming I have witnessed a quiet revolution. Power used to come from

(Turn to page 35)

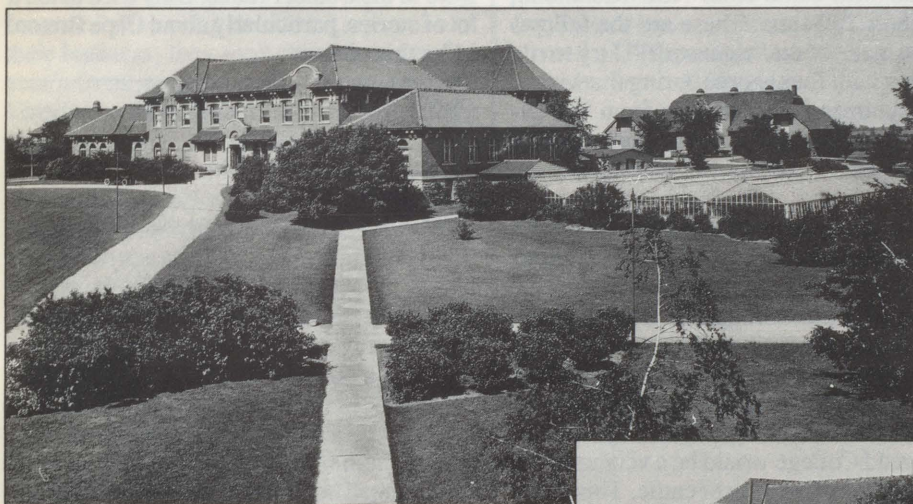
Raymond Building Through Time



Professor L.C. Raymond



▲ This photo, taken in 1907, shows the Agriculture Building — known to many as the Agronomy Building and, since 1978, as the Raymond Building. The photo also shows the greenhouses and the Hort Barn, which is now the Barton Building and the home of the Library. The Raymond Building was extensively renovated at the same time as the Macdonald-Stewart Building was being constructed and the building was then named after Professor L.C. Raymond, who had been a member of the second graduating class, the class of 1912. Professor Raymond devoted his entire professional career to Macdonald College. When he graduated he started as a demonstrator in what was the forerunner of the old agronomy service. He served in the army in World War 1 and came back to Macdonald as a lecturer. He later became Chairman of the Department of Agronomy, and was also building director of the Agriculture Building for many years. Professor Raymond was well known across Canada as a plant breeder and was very instrumental as the first chairman of the highly successful pasture committee.



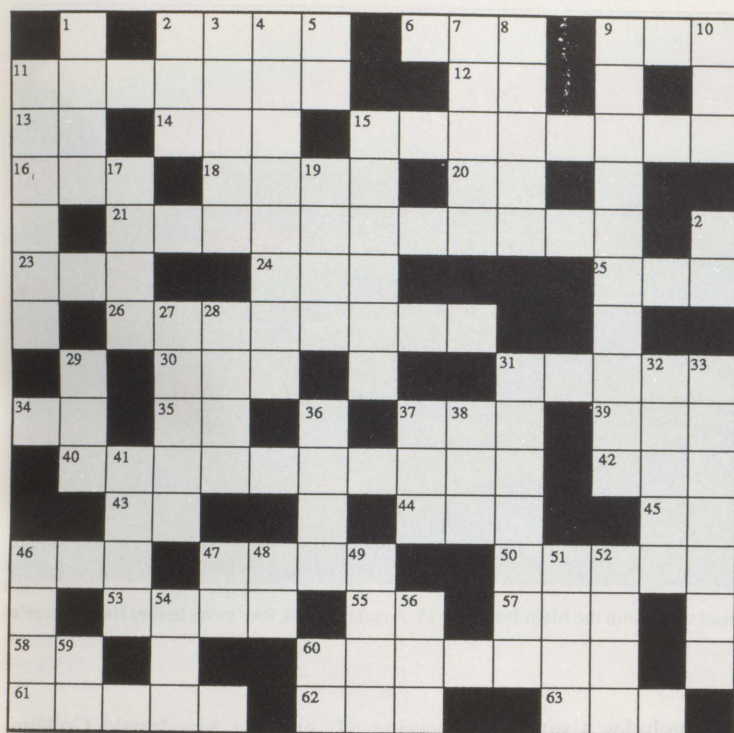
Circa the 1920s above and, at left, the present day Raymond Building and greenhouses.

Old Macdonald Crossword Puzzle

(Featuring 20 pre-1960 names of its buildings, etc.)

by Ralph H. Estey

Emeritus Professor, Department of Plant Science



Horizontal

- 2 It was sacred earth
- 6 A malt beverage
- 9 The old practice-teaching school
- 11 The "life" building
- 12 A tool for chopping
- 13 Since the birth of Christ
- 14 Direction (abbr.)
- 15 A residence hall
- 16 Rural Electrification Administration
- 18 A state of unconsciousness
- 20 Rail Road
- 21 An early Principal's residence
- 23 A metal-bearing rock
- 24 A unit
- 25 A grain
- 26 A greenhouse
- 30 No
- 31 A house
- 34 Father
- 35 A form of electricity
- 37 A bowel
- 39 A wreath of flowers
- 40 A home for plants
- 42 A work place (abbr.)
- 43 A conjunction to connect alternatives
- 44 Of recent origin
- 45 Right Reverend
- 46 A period of time
- 47 An entrance to the campus
- 50 A show place
- 53 The important building
- 55 A religion (abbr.)
- 57 A rodent
- 58 Saint
- 60 A building
- 61 A high point on campus
- 62 A viper
- 63 A large bird

Vertical

- 1 To be carried
- 2 Ancient
- 3 A product of the larynx
- 4 An "agricultural" building
- 5 A suffix for forming adverbs from adjectives
- 7 A "new" residence
- 8 Something additional
- 9 Veterans' housing
- 10 Yonder
- 11 A vegetable sales building
- 15 Machines for compressing hay
- 17 Centuries of time
- 19 Long hair on a horse
- 22 A male person or animal
- 27 Beneath
- 28 A war club
- 29 A sack
- 31 A hall
- 32 To acquire knowledge
- 33 A book room
- 36 Pellets of lead
- 37 A firearm
- 38 Make use of
- 41 Wander
- 46 Cottages
- 47 Government Issue
- 48 The Sumerian God of heaven
- 49 Greek God of love
- 51 Uncommon
- 52 Etymological (abbr.)
- 54 Overwhelming admiration
- 56 A unit of capacity equal to 16 tablespoons
- 59 Toward
- 60 Public address system

(Solutions on page 35)

(continued from page 11)

Rosenbloom was the owner I remember. Sadly, after more than 60 years of showing some of the best double features on the island, the place stands empty. The Bank of Montreal is much easier to get to these days. Remember when it was down in the old Simon Fraser House near the bridge? That's now a popular restaurant run in aid of the VON. Wathier's butcher store across from the Simon Fraser House has long since gone. The popular bar and restaurant Quai Sera is now in that location. We went bowling in a building on the corner of College. Further up the street was an ice house. Both gone.

I hope I haven't forgotten one of your favourite landmarks. There have been many

little stores and restaurants that have come and gone over the years, not only on Ste. Anne's Street but also on many of the side streets. Nothing stands still. No matter how strong a hold a place may have on you, there comes a time to break the ties. It was on Ste. Anne's Street that I told a good friend of mine that I was leaving home. There was a smaller post office in those days. It had a stone wall in front of it and a chain link fence on top of that. I remember standing by that fence and telling Bobby Crevier that I had made plans to join the navy. I joined up for a five-year stint and served during the Korean War.

I returned home and joined the staff at Cooper's Garage in 1957. That's when it was op-

posite the college on Highway 20 just east of the old CNR station. I moved with them to Baie d'Urfé and stayed there till they went out of business in 1979. I now commute from North Lancaster to Montreal each day. Fortunately, each day also brings me back to my roots. My wife Jackie works in the Diploma offices in the Centennial Centre at Macdonald. Each working morning I swing the car off the 40 and drive down St. Pierre Street to the quieter pace of Ste. Anne's Street. We wave to familiar faces, discuss any changes, possibly worry about a familiar landmark growing weary with age and neglect, smile at a new paint job. When I swing up past the Power House, I swear I sometimes think I can hear that 12.55 whistle.

Silver Threads Among the Green and Gold

by Hazel M. Clarke

You could buy a yard of material for 28 cents or mail a letter for two, but there was no leaving the grounds after six p.m., except for evening services — and no going to the village on Sunday! A taste of life at Macdonald College as recorded by Hazel Mildred Silver in 1918. A green, hard-covered Macdonald College notebook was filled with memories of treasured moments and mementoes gathered at Macdonald while Hazel Silver from Danville, Quebec, studied for her Elementary Diploma in the School for Teachers.

Eleanor (Rick) Besmargian, a '48 Intermediate Diploma graduate, also from Danville, sent us the scrapbook but before it is placed among the rare collections in our Library I thought it would be fun to leaf through the pages and share with you a few memories of days gone by.

We get a wonderful insight into prices of the day. The first page shows a receipt dated September 20, 1917, signed by T. Fred Ward, the Bursar, and was for eight cents. Hazel Silver noted that "this was to finish paying for those pretty blue dresses we always wore." Also on that first page is a pencilled note that would be of particular interest to today's students who live in residence. It was signed by W.D. and said "Not very tidy behind bed." Hazel says of this terse clipping: "In memory of May 1, 1918, when my suitcases were not at right-angles."

Other financial records include a coupon No 78051 "Good for seven cents" from the T. Eaton Co. Limited. One page of artwork is devoted to the "School Luncheon" and here again we get an idea of prices on April 23, 1918:

Soup	2 cents
Cookies	3 cents
Ice Cream	5 cents
Coffee	3 cents
Tea	3 cents
Lemonade	2 cents
Fruit	5 cents



Looking north toward the railroad track from the Main Building. Photo taken 1914, four years before Hazel Silver's student days at Macdonald.

Another dated April 20th includes a sandwich for 3 cents and cookies - 3 for 1 cent.

A receipt for 69 cents on May 23rd was for a spool of white thread and half a yard of black velvet.

There is a brochure for incoming students that lists students' activities: The Macdonald College Athletics Association, which looked after all athletics for men "rugby, soccer, hockey, indoor baseball, and basketball" cost \$4. The Girls' Athletic Association cost \$1 and 50 cents for short course students in Household Science and included such sports as basketball, indoor baseball, hockey, and tennis. Men could belong to the YMCA for \$1; women to the YWCA for 25 cents. They gave the students an opportunity to hear eminent speakers and to keep in touch with other similar organizations. The women could do Red Cross work, and there was a joint fortnightly song service held in the Assembly Hall. The Macdonald College Literary Society cost both men and women 50 cents a year, the Macdonald College

Magazine \$1, and the Macdonald College rink \$1 for men and 50 cents for women. The total being \$7.50 for men, \$3.25 for women, and 50 cents for short course students. Payment was compulsory for all students.

In a letter of acceptance to the School for Teachers signed by the Principal's secretary, W. J. Wright, school dress is described:

"The material for the school uniform is 27 inches wide and is obtained from the Bursar on receipt of amount covering quantity required. Price 28 cents per yard. Material required from 5 1/2 to 6 1/2 yards. Pattern will be supplied for 15 cents extra.... White pique collars are worn which are obtained at the college book store at 30 cents. The wearing of this uniform is compulsory."

Possibly one of Hazel's last receipts from Macdonald was dated May 29 and was for \$7.80 for 14/7 weeks' room and board.

A timetable shows that classes started at 8:30 in the morning and finished at 4 with from 12 to 1:30 off for lunch. Subjects included hy-

giene, math, geography, history, drawing, education, English, French, writing, nature study, physical training, manual training, music, scripture, and a seminar.

Many pages of the book are filled with both short and long poems (remember the auto-graph books of the 40s and 60s) written by classmates and friends. While many captured a particular incident, a bit of shared humour, ghost stories in the middle of the night, dancing the givotte in the halls, all indicate that Hazel Silver was held in high regard.

Peanut butter was obviously as much of a staple food in 1918 as it is today. Lines such as "And don't forget our wonderful feeds./ Eaten by candlelight./ When you so generously gave us/ Biscuits and jam with stolen butter./ and fresh white bread and peanut butter." Or, "My thoughts go back to all those feeds" by A. Belle Rice from Buckingham, Quebec, lead us to conclude that Hazel Silver's room was a haven for the hungry. As well as food, Hazel's room also served as a dispensary as may be seen in "In a corner of her cupboard she kept her medicinal hoard." Students from every corner of the province contributed to the scrapbook: Grace A. Perry, North Hatley, Vermie Gee, Gore, Cicely M. Goff, Leeds Village, Verna Hatch, Sherbrooke, Helen Bichervaise, Gaspé, Gladys Symington, Frelighsburg, Rose Montgomery, New Richmond, Inez Beattie, Richmond, Betty Brown, Ormstown, and Gladys Miltmore, Sweetsburg.

Humour was also evident in Hazel Silver's scrapbook as may be seen by this newspaper clipping entitled *An Essay on Man*: "A little girl wrote the following composition on men: Men are what women marry. They drink and smoke and swear, but don't go to church. Perhaps if they wore bonnets they would. They are more logical than women, and also more zoological. Both men and women spring from monkeys but the women sprung farther than the men."

Snapshots of classmates as well as drawings of everything from a turnip to sail boats adorn

the pages. Hazel Silver must have been a leader as well, as one notation mentions that "Silver made every girl write a 10-page letter home every Sunday."

A plaintive cry from Harold S. Cooke of Valleyfield makes one feel that as a student he was outnumbered by his female counterparts: "Alone, Alone, All, all alone/ One in a hundred and five./ But they are all a jolly bunch./ And so I'm still alive."

A brochure with the regulations for women students at Macdonald College includes the following rules:

Callers may be received until 9:30 on Saturday evenings, the official reception evening for the residence, and they must be entertained in the reception room or reception hall.

Under no circumstances may visitors be received in the residence or grounds on Sundays.

Students may not leave the grounds after six p.m. and when arriving by train after that hour must come direct to the residence and report their arrival. The only exception to this rule is attendance at evening services.

From the commencement of the college year until the end of September and from Easter until the close of term, the campus east of the women's residence and biology building and south of the agriculture building is reserved for women students after six p.m. daily.

Students are forbidden to visit the village or enter any hotel or restaurant on Sunday.

Students are forbidden to go on the river — winter or summer.

Women students are not permitted to go walking with men, except in groups of three or more. They are not allowed to go driving or motoring with men visitors or men students. Sunday driving is prohibited at all times...

Because of the fear of contagious diseases,

very few leaves were granted to the students. Also, "Experience shows that, as a rule, the student who steadily conforms to regular college work and discipline without the exactment and diversion of social life, other than that of the college, is likely to make better progress than one who goes home at the weekend to attend social functions." Thus students received one Saturday per term for shopping, leaving on the morning train for Montreal and returning on the afternoon train, and they were allowed one weekend per term.

As we close the pages of the scrapbook of memories, we are able to complete Hazel Silver's story thanks to Hazel's brother Douglas who, when in his 91st year, talked with Eleanor Besmargian about his sister. He recalled that she had taught at a country school near Danville before going to Macdonald College. After Macdonald she taught for a year in Shipton and for four years in Granby and then after returning to Macdonald she taught for four years in Montreal. Douglas Silver remembered his sister's jubilation at her teaching position in Granby where she received the sum of \$40 a month. In Montreal her salary went up to \$100 a month. He also remembered that she would be thrilled when the inspector made his annual call and would be served something "special" for supper.

Hazel Silver married Simeon Adams in Montreal and later returned home to take care of her sick mother. They lived happily on the home farm for nearly 10 years when Simeon was accidentally killed in a farm mishap. Hazel Adams continued to run the farm with help for another 11 years and then moved into Danville to share a home with her brother Douglas. She died in 1973 at the age of 85.

Eleanor Besmargian also knew Hazel Silver Adams as she was a friend of her mother's. She confirms what we feel from going through the scrapbook: "I can imagine that she was popular at college because in her middle age she had a charming manner and a round, rosy, smiling face."

by Professors Rodger Titman and Fred Whoriskey
Wildlife Resources, Department of Renewable Resources

We were fortunate to have the support of Canadian Industries Limited (CIL) through their Visiting Lecture Program, which gave us the opportunity to invite Dr. Robert Ricklefs as our keynote speaker. Mr. Norman Thorgensen from CIL attended the conference opening and welcomed Dr. Ricklefs, who is an internationally renowned ecologist from the University of Pennsylvania. He spoke on the influence of sibling competition



Participating in the opening ceremonies at the conference were, l to r, Norman Thogersen, General Manager, Forest Products, CIL Inc., Dr. Robert E. Ricklefs, CIL Distinguished Lecturer, from the University of Pennsylvania, Dr. R.B. Buckland, Vice-Principal, Macdonald College, Clifford Lincoln, MNA, Nelligan, then Minister of the Environment, the Honourable Pierre H. Cadieux, MP, Vaudreuil, then Minister of Labour, now Minister of Indian Affairs and Northern Development, Rene Martin, Mayor of Ste. Anne de Bellevue, and Dr. Robin Stewart, Associate Dean, Research.

Dr. John Magnuson, from the University of Wisconsin, discussed his work on how fish survive in lakes in winter. Here the problem is a lack of oxygen, which occurs when the



Our final invited speaker was Dr. Ken Storey from Carleton University. He works with frogs which have a unique way to cope with winter: they freeze solid and wait for spring! Dr. Storey talked on his studies of the

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Mac International Nutrition

Another Time, Another Place, Another Adelaide

by Hazel M. Clarke

"How could I possibly go back and not do something about the problems that I know are there? It is a special challenge to me; I was born there."

A purely rhetorical question for one of the Africa 2000 students, Adelheid (pronounced Adelaide) Onyango from Kenya, whose studies towards her Masters in Human Nutrition should be completed by the end of this year. Her goal is to help a group of women volunteers in her home district of Busia in the Western Province of Kenya tackle some of the serious health and nutritional problems that exist there, particularly for young children. Adelheid came to Macdonald College to study in the fall of 1987, but it was during a return visit to the Busia district last summer to carry out a study in the community that she resolved to try and help solve some of the problems her people are facing when she returns. She will need help - from the volunteers back home, indeed from volunteers anywhere, from funding agencies, and from non governmental organizations such as those that may be found in Canada.

Adelheid is starting now - it may be years before we can measure her success, but let us compare her actions to those taken over a century ago. Back in 1897 a young baby died in Stoney Creek, Ontario, from drinking impure milk. His mother blamed her lack of knowledge for this tragedy and vowed that she would do all she could to help educate other women. She founded the Women's Institutes, an organization that has since spread across Canada and around the world with some nine million women in 60 countries now belonging to the Associated Country Women of the World. Adelheid Onyango is facing a similar challenge in her homeland. To find out more about this challenge I met with Adelheid, her academic adviser, Professor Katherine Tucker of the School of Dietetics and Human Nutrition and Lucy French, Past President of the Quebec Women's Institutes and Convener of International Affairs for the Federated Women's Institutes of Canada.

In 1986 Adelheid Onyango, who came from

the Busia district, received a degree in education, specifically in Home Economics, from the Kenyatta University in Nairobi. She taught foods and nutrition, clothing and textiles, and home management in two Kenyan girls' schools for a year before being admitted to McGill to study towards a Masters degree.

Her home location in Busia district is primarily a subsistence farming community with most of the people growing food for home consumption. "Involvement in the market economy is on a very small scale in my location," Adelheid said. "Sometimes a family will have to sell something they have produced so that they can purchase something else: soap, salt, or other foodstuffs that they cannot produce on their own farm. They sell to and buy from each other all the time.

Adelheid told us that families also keep a few animals: cattle, pigs, poultry, and goats. The milk, poultry, and eggs are used by the families, but Adelheid pointed out that "the animals are often sold when there is a major cash crisis. Primary school education is free, but if a child is going to secondary school, fees have to be paid, and a cow may have to be sold." As in many African countries, it is the women that do most of the actual work on these subsistence farms. That work can be even greater if the male head of the household is absent for a good part of the year working in the larger urban communities. What effect does this absence have on the care of the household, on the women, and, of particular importance, on the well being of the children. Those questions took Adelheid back to Kenya last summer.

The families live in compounds - there are various houses in one unit and the extended family can be quite large. There are usually about four to five children with a household of anywhere from six to 10 people. "I col-



Recipients of the Africa 2000 Fellowships for women (or in the case of Mrs. Lamba, a Commonwealth Association Fellowship) include: l to r, Tarik Kassaye (Ethiopia), Christine Lamba (Malawi), Adelheid Onyango (Kenya), and Edjigayehu Seyoum (Ethiopia).

lected data from households with an absentee head of the household as well as from those women whose husbands are present all the time. We would like to see if there is any difference in the nutritional status of the families - particularly the children - in the two groups," Adelheid said.

Adelheid collected data from 75 households in each group. Once a month over a period of three months information on each child's dietary intake in each household was collected

The Africa 2000 Fellowship

Many programs in developing nations have failed in the past because of the lack of awareness of the crucial role that women play in the economic and political life of the various countries. An increasing number of female students from developing countries are studying at Macdonald College, and most of them will play key leadership roles in their countries when they return. The Africa 2000 Fellowship program was established in 1987 by the Canadian International Development Agency (CIDA), enabling African women graduate students to study agriculture, nutrition, education, and management.

Notable Events

Coping with Winter

by Professor Katherine Tucker and Peter Whitley
 Wildlife Resources, Department of Renewable Resources

through 24-hour recalls by the mother. The main aim of this part of the research was to assess household meal patterns and to estimate the amounts of protein and calories consumed. As well each mother was asked to recall each study child's and her own illnesses for the previous month. These data and other information collected are now being analyzed, but while there Adeleheid did find out that there are health problems and also that there are a group of about 30 women who are trying to do something to combat these problems.

Adelheid told us that there are children who are underweight, children aged between one and three who have kwashiorkor - a severe form of protein energy malnutrition caused by the diet being nearly always carbohydrate and also being too small for the needs of the child. There are children with marasmus, which is another severe form of protein-energy malnutrition caused by a deficiency of food in general. There are many diseases that the children may suffer from as well as a lack of sufficient food. Once Adelheid has analysed her data, possible causes of these problems and their magnitude may be seen in a socio-cultural and geographical context.

"Fortunately, some of the women in the location understand very clearly that they have problems," Adelheid said, "and that these problems are tied in with nutrition and health. They are there already and are doing what they can to educate the mothers in child care. I want to go back and help them promote good hygiene, proper sanitation, and better nutritional standards."

Adelheid's academic adviser, Professor Katherine Tucker, was very pleased to be able to visit her in Kenya last summer. "I was impressed with the women I met. I talked with about 12 of them, some of whom have had training as primary health care workers. These were local women from the community who had, in the mid 80s, the opportunity to go out and participate in training programs that the government or different agencies were giving. But when they returned to the village there was no follow-up, no equipment

to work with, no educational tools to help them, no one to check their work. They see so many problems; they want to do something but they don't even have a scale to weigh the children so that they can monitor their nutritional status."

Professor Tucker said that she was also interested in the midwives she spoke to in the district. Their work was being recognized and they, themselves, were interested in learning more.

The midwives, the women with some medical training, and Adelheid spent hours talking with each other, and they have taken the first step towards self-help. "We applied for legitimate status as a formal women's group wishing to learn more among ourselves and to practice this knowledge throughout the community. As of last fall we are now part of what are known in Kenya as Self-Help Groups. We are also in the process of drafting a proposal to present to Partnership Africa Canada (PAC), an organization that will match non governmental funding on a three-to-one basis. If we are able to get funds from one or more Canadian sources, it would be an enormous help."

Both Adelheid and Professor Tucker said that the first need was a building - a community centre. Also needed are such things as bicycles so that volunteers can get further out into the location, scales to weigh the children so that growth monitoring may be done, and some basic instructional and educational materials would also be among the basic requirements.

Before Adelheid left last November the women volunteers were very anxious to get a community centre started, even if it were only a temporary shelter. "The men in the community have given us land for the building," Adelheid said, "and we have a very small fund started."

The midwives now work in their own homes so expectant mothers in the community that they look after have to go to them. If the midwives have families and only a single hut, it is not always a feasible situation. "We think a

centre would be ideal as people would know that they could go there any time during the day. If number one traditional midwife is not at the centre, then they could be seen by number two or number three midwife. Now they can go to the midwife's home and she may be off at the market," Adelheid said. "And," she continued, "we would also like to organize educational activities so that women could come and receive classes on different aspects of child care, sanitation, and environmental health. We will need space for lectures and space to keep supplies."

Adelheid also explained that there are visiting doctors connected to the missionaries and it might just be possible for them to visit their centre if and when it is established. The district hospital is some 30 kilometres away and it would be an added asset if there were funds to pay transportation costs for specialists from there. As Professor Tucker pointed out, "There are a lot of things that could be done but it comes down to what is feasible."

"When I get back I hope to become involved both through education and in an administrative capacity. Possibly I can do some co-ordinating - I did some while I was there last summer. We will also have to keep in touch with government offices to make sure that whatever is done is according to regulations," Adelheid said.

As both said, even a few small donations of money from Canada would show PAC that there is Canadian interest and support. "The women in the village are willing to volunteer their time. With such initiative people are usually willing to support a workable project, and once it is really off the ground, even more people will be interested in helping."

A pair of scales to weigh a sick child, a bicycle to reach out beyond the immediate community, a simple structure to serve as an educational centre and clinic. It is to be hoped that Canadians will reach out and help these women. For each 25 cents that is donated PAC will give \$1.00. Give them the tools, and they will build a better and healthier tomorrow for themselves and their families.

Issues in Human Nutrition

High Blood Pressure: What Do You Do when Your Numbers Are Up?



by Linda Jacobs Starkey, University Coordinator
Professional Practice (Stage) in Dietetics, School of Dietetics and Human Nutrition

What major risk factor in the development of heart attack, stroke, and kidney failure is widely prevalent in Canada and yet often symptom-free? The title

told you! Hypertension, or high blood pressure, is defined in adults as systolic blood pressure (the first or top number) over 140 mm Hg and/or diastolic blood pressure (bottom number) at or over 90 mm Hg³. The diastolic value is the one most frequently used from the clinical perspective to determine health risk². A recent Canada-wide survey found that one in five people tested had high blood pressure, and that men aged 45 - 64 had double the rate of uncontrolled high blood pressure as did women of the same age. The prevalence rose with age, except for men where age 45 saw little further elevation. Of these individuals only 43 percent were treated and had controlled their blood pressure, leaving 57 percent of the others either not aware of their control or not treated/not controlled².

Do you know your blood pressure? Awareness of high blood pressure means knowing your numbers — and whether they're up; knowing that elevated blood pressure is a cause of stroke, kidney and heart disease; knowing the causes (overweight, poor diet, alcohol, smoking, age, lack of exercise, heredity) and knowing the symptoms — usually none! The prevalence of combined causes and, therefore, increased risk, in Canada, is highest among middle-aged men and increases as you move from the West to the East².

Traditionally high blood pressure was treated by specific antihypertensive medications as the first approach. The most common drugs were and still are thiazide diuretics and beta-blockers, but angiotension-converting enzyme (ACE) inhibitors, calcium antagonists and alpha blockers are in the pharmacopodia⁶. As with most drugs, there are side effects with long-term use. This concern is what spurred the Canadian Coalition for High

Blood Pressure Prevention and Control to convene a "Canadian Consensus Conference on Non-Pharmacological Approaches to the Management of High Blood Pressure" in March 1989. The timing was strategic.

Studies have shown that non-pharmacological intervention is recognized as a first line-of-approach in controlling high blood pressure and other risk factors^{4,5,6}. Yet the Canadian Blood Pressure Survey results showed that these measures are under-utilized². Therefore, the March consensus conference served as a platform to get the message out about diet in the prevention of hypertension. Of great pleasure to dietitians across Canada was the message that food and nutrition related issues were accepted by the medical and research teams as key modifiable factors in blood pressure control, thus substantiating the position dietitians have been trying to promote¹.

Recommendations must be taken with the caution that non-pharmacological management of hypertension may need to be linked to pharmacological treatment for some people, while others may be able to avoid drug use altogether if they are receptive to dietary adherence⁵. Always check this with a physician.

1. **Weight:** avoid weight gain in adult years as increased body weight is a risk factor for high blood pressure. As described in another *Macdonald Journal* issue (February 1988), all Canadians should aim for a BMI of 20-25 kg/m² (25-27 kg/m² is a grouping that may have concern for health). Athletes and seniors should receive personal counselling as their goal body weight for height may be different. Weight loss will reduce blood pressure in individuals with high blood pressure.
2. **Salt:** choose foods low in salt such as fresh fruits and vegetables and use less often canned foods, processed meats and packaged snack-type foods. There is a modest but definite correlation of blood pressure with salt intake, so persons at

risk of developing hypertension are recommended to reduce salt and salty-food intake. This is easily achieved if food labels are read carefully. Note the frequency of the words salt or sodium and choose from the less salt/sodium foods.

3. **Alcohol:** a casual relationship between excessive alcohol intake (more than 240 ml wine, 60 ml of liquor or 720 ml of beer/per day) and high blood pressure has been reported. A reduction in alcohol intake will lower blood pressure in most people. Binge drinking is associated with increased risk of stroke.
4. **Potassium:** foods rich in potassium (such as fruits and vegetables and low fat dairy products) complement the food choices relating to lowering salt intake. While studies have not shown a sustained effect of potassium rich diets lowering blood pressure, such food choices do complement healthy eating recommendations and drug therapy.
5. **Calcium Intake and Relaxation and Physical Exercise:** are under study as regards direct effect on blood pressure. While some physical activity would seem appropriate for most people, weight lifting, for instance, is contraindicated in hypertension.

So If Your Numbers are Up?

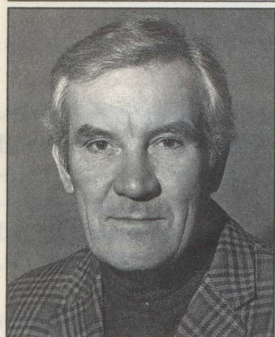
Before these recommendations are adopted one by one, remember that nutritional advice "cannot be based upon considerations related to only one disease but must consider health and disease in general. The recommendations that obesity should be prevented and/or treated, that alcohol, if consumed, should be used in moderation, and that sodium intake should be moderate, carry no definable risks, and are consistent with dietary recommendations for risk reduction of other disease¹".

Seek interpretation of your food and health status from a dietitian or physician if your

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Seeking Solutions

More Emphasis on Research



by Dr. R.K. Stewart
Associate Dean, Research

In highlighting Helen Neilson's book on Macdonald College this issue of the Journal brings back memories of the "good old days." These were the days

when the Macdonald professors would spend a good part of their time discussing farm problems personally with the farmers. They would walk the fields, attend agricultural shows, go out on a regular basis to give talks to the rural community and welcome a visitor in their office to chew the fat for a couple of hours.

Times certainly have changed! A well-known columnist recently decried the fact that the Macdonald professors were less accessible to the farming community and were perhaps quite divorced from rural problems. It certainly is true that the academic staff do not have the time to spend "in the field" that they used to have, but I don't accept that they are not sensitive to the problems of the farmer. Admittedly one on one communication is greatly reduced, and we rely on agronomes and our own extension personnel to keep us informed. We are indeed, currently providing increased liaison between our local agronomes and our academic staff. Still the role of the professor has changed at Macdonald. When I arrived here in 1966 there was still great emphasis on teaching and "production." Agriculture was given every priority. Research was certainly encouraged, but tended to be of a practical perhaps local nature. The research carried out in faculties of agriculture was sometimes viewed by other scientists as being less sophisticated and of somewhat limited application. Even at that time the pressure was on the professor in Agriculture to compete on a scientific basis with other disciplines for research support. Since then I have seen a steady trend of increasing competition for a decreasing pot of research support money. The young professors in a faculty of agriculture have considerable,

perhaps even excessive, pressure applied to them to establish a research program which must be supported from outside of the university. The chronic poverty of the universities demands that virtually all research activities must be supported by outside grants and contracts. To obtain these monies, the professor must now spend a great deal of time and effort writing grant or contract proposals and grantsmanship is an essential element in determining a professor's success. Very few of us enjoy this part of our job and, speaking for myself, I would much rather be out in the field or working at the laboratory bench. I don't think a more bad tempered animal exists than a professor at grant application deadline time!

Another change I have observed in the last 20 years at Macdonald is the greatly increased range of research activities. We still maintain our activity in the traditional agricultural areas of plant and animal production but have greatly expanded our efforts into, for example, Environmental Sciences. In recognizing that Agriculture interacts intimately with other components of the world system we have incorporated this recognition into our teaching and research programs. We now have a program in Environmental Biology which is essentially Ecology, as well as Renewable Resource Development, which is a very broad program looking at soils, wildlife, meteorology, hydrology, forest resources, pollution, conservation, and sociology.

Our School of Dietetics and Human Nutrition has seen an upsurge in Human Nutrition. The research projects of the individual professors are a reflection of this greatly extended range of teaching programs.

There certainly have been changes at Macdonald, even in my time. I don't, however, feel that we should fall into the trap of making unfavourable comparisons with the old days. Some of the changes we have seen may have made us less comfortable, but the overall picture is one of keeping up with developments and, we hope, even influencing them.

(continued from page 23)

numbers are up and plan for a lifetime of heart and kidney health.

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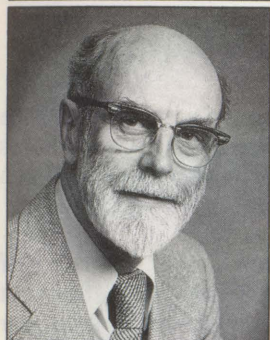
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information. There were also sessions dealing with general topics in animal behavior.

Also of note were our banquet speakers, hosts of two popular science shows on the CBC. Mr. Jay Ingram from "Quirks and Quarks" and Mr. Yanick Villedieu, host of "Aujourd'hui la Science" came to talk on two subjects: "Is language a barrier to science?" and "What every scientist should know before they try to explain their work to the general public." Both speakers were very entertaining, and their comments generated much discussion among conference participants.

Fun Fact Fable Fiction



by Ralph H. Estey
Emeritus Professor, Department of Plant Science

Family Names

Until some-time around 1800 A D most people in Europe had only one name. As they increased in number, it became more and more difficult

to distinguish between several people in one village all with the name George, for example. So, as an aid in the identification of those people a second name was often added. Second names were derived from various sources but the three major ones were: the individual's occupation, for such names as Cook, Carpenter, Miller, Baker, and Cooper; the individual's physical characteristic, for such names as Small, Little, and Longfellow; and the individual's geographical location, to yield names such as Hill, Brook, Ford, North, etc.

Second names were also derived from the first, in such combinations as Jackson, meaning Jack's son. Son was denoted by the Welsh with the prefix Ap, by the Irish and the Scots with Mc or Mac. Incidentally, the Irish 'O' meant 'descendent of' in such names as O'Connor, O'Brien, etc. One may ask, what's in a name? The Bible says, in the First Book of Samuel 25:25, "for as his name is so is he," whatever that means.

Lady Farmers

"In 1919 the first Lady Farmers' Clubs in Quebec were organized, on the same basis as those in Belgium that were founded in 1915. The Lady Farmers' Clubs form a new element of propaganda in behalf of sound methods of household science and female farming." *Report of the Minister of Agriculture, Quebec, for 1919.*

The Water Tank

In 1915-16, Sir William Macdonald provided for the erection of a water filtration plant at Macdonald College, including a water storage tank of 100,000 gallons (454,600 litres). On April 2, 1916, filtered water was pumped

into all the pipes of the college system at the rate of 200 gallons (909.2 litres) per minute. *Annual Report of Governors, Principal and Fellows of McGill University for 1915-16.*

The Laurentian Swede

The name Laurentian was approved, in 1938, for a variety of Swede (turnip) developed at Macdonald College. The work began in 1912 when Professor P.A. Boving began selecting from a commercial variety known as Bangholm. His first promising selection was named Bangholm 8112, which simply meant plant 81 self-fertilized in 1912. From 1912 to 1922, that strain was carried forward by mass selection plus inbreeding, and from them the 10 best roots were selected for further inbreeding and selection until the desired characteristics were consistently obtained.

Swedes - Turnips

The general public, and some agriculturists, have long been confused by such names as Swede, Rutabaga, Mangel-wurzel, Turnip, Russian Turnip, etc. Quoting from "Taylor's Encyclopedia of Gardening," a Rutabaga (*Brassica napobrassica*), also called Macomber and Winter Turnip, has shiny foliage and a long leafy neck. A large-rooted, yellow-fleshed variety is known as Swede, Swedish Turnip, Russian Turnip or Mangel-wurzel.

Turnip (*Brassica rapa*), as commonly understood in America, is a flattish rooted, white-fleshed plant without a neck, the foliage of which is hairy.

PRETTY KITTY

There was a young man from the city
Who met what he thought was a kitty
He gave it a pat
And said, "Nice little cat,"
They buried his clothes out of pity.

Powerful Spit

For centuries many people of western society believed that spit (saliva, or spittle) possessed some magical qualities. That old superstition is still mirrored by people who spit or simulate spitting, on their hands before undertaking a demanding task.

A Student's Comment

Farmers will not hesitate to kill any bird or animal that is destroying their crops, even if it is an extinct species.

Advertising Bloopers

Wanted - Boy to wash dishes and two waitresses.

Rules for Women

Women students taking work in the gymnasium will be required to wear the regulation gymnastic costume consisting of a tunic, shirt waist, knickers, black running shoes, and extra long non-transparent black stockings. Tunics should be rented from the College Book Shop for the session; shirt waist, knickers, shoes and stockings may be purchased from the Book Shop for \$1.50, 60 cents, \$1.25 and \$1.00 respectively. Round garters must not be worn with gymnastic costume. Athletic girdles may be purchased from the Book Shop for \$1.10. *Macdonald College Announcement for 1943-44.*

Geography Lesson

Chicago is near the bottom of Lake Michigan.

Wolf Bounty

In 1858 the "General Assembly of Her Majesty's Province of New Brunswick" passed "An Act to encourage the destruction of wolves." That Act provided a bounty of 15 shillings for each wolf skin brought to any Justice of the Peace in the province. The Justice was required to remove and destroy the nose of each skin before paying out the 15 shillings, thus ensuring that the same skin could not be taken to a second Justice for a bounty claim.

Corrections

In the article "Dr. Donald McQueen Shaver Visits Macdonald," *The Macdonald Journal*, November 1988, we referred to Shaver Beefblend being a derivation of Lincoln Red, Devon Red and Maine Anjou. It is, in fact, a combination of 11 different breeds.

We apologize for a printing error in the obituary for Dr. Vic Amer in the Spring issue of *The Macdonald Journal*. The correct dates are: 1944-1989.

Campus Life

Winning Woodswomen

by Hazel M. Clarke

It's pitch black, there's a faint click and the sound of music from the radio pierces the night. Volume's up. Naturally! Slowly coming to life you are greeted by the weatherman's cheery voice, "it's minus 25, there's a wind chill factor of minus 40. Bundle up warmly as you head home to bed. There are blizzard warnings in effect – Ottawa is already being –" Dozed off; awake again to "Don't worry, be happy..."

Nightshift workers may, indeed, be heading home to bed but most of the world is in bed already – fast asleep as they should be. It's only 5 a.m., but for 21 woodsmen and woodswomen at Macdonald College it's wake up time. For two good reasons! One – the coach! He's probably already up sharpening axes and besides it's part of the deal. If you want to be on the Woodsmen team, then practice is at 6 a.m. That time does not interfere with classes nor the coach's work. Practice starts the first week in September, and continues on for five mornings a week, for two months straight, with special practices until the last intercollegiate woodsmen competition takes place in February at the Nova Scotia Agricultural College in Truro. The second good reason: this group of young men and women make very close friendships. They are a team on the field and off. They want to be at practice.

Woodsmen is an intercollegiate sport that brings together young men and women from various colleges and universities in Quebec, Ontario, the Maritimes, and several north-eastern states. There are five team events: fell and twitch, crosscut saw, bow saw, log roll, and pulp toss. The double events are: chopping, quarter split, and water boil, while the single events are: chain saw, chain throw, axe throw, dot split, pulp pile, pole climb, and snow shoeing. Each team is made up of six members plus a spare. Macdonald has two men's teams, A and B, and a women's team.

Last year's woodswomen's team won all competitions but one: the competition held here at Macdonald late in January was won by Sir Sanford Fleming, so we can't call them the winningest woodswomen, but they

cleaned up everywhere else, had a wonderful year doing it, and are a credit to the sport and to the college. They are a fine group of young women and before we get into the story of their year, I'd like to introduce them to you.

DELLY ROGERS, the team captain, is from Sydney, Cape Breton, Nova Scotia. She came here from AC and was finishing her Masters in Wildlife. She was getting married in May and moving to P.E.I., which worries us as this group sticks together and we may find them slipping away one by one to P.E.I. Fortunately the university there doesn't have a woodsmen team – yet! Delly's individual event is the chain saw although she likes the quarter split which is a doubles event, "and," she says, "you have to be together on that one."

PAMELA ALLEN is from a horse farm in St. Stephen, New Brunswick. Pam, who also came to us from AC, is majoring in Animal Science and has another two years as a Woodswomen. Pam enjoys the speed chop.

HELENE CRETIEN, is from a dairy farm in the Cumberland-Orleans area of Ontario, just outside Ottawa. Hélène was encouraged to further her studies here at Macdonald and was in her second year, majoring in Plant Science. Helene played team sports back

home and missed them. She has accepted one of the hardest challenges – the pole climb – as her individual event, not her favourite which is the speed chop.

RHONDA MACDOUGALL, is from a beef and dairy farm in Antigonish, N.S. She went to St. Francis Xavier University for a year before coming to Macdonald last fall. This was her first year with the team, and she'll be back for another two years. She's majoring in Animal Science. Her favourite event – the quarter split, but she does the chain throw as her individual event.

JANICE MACLEAN, came up from AC with Delly and is also working on a Masters, studying Nutrition in Animal Science. She's from Truro, N.S., where her father is farm foreman at AC. She's working on a fall deadline and hopes to return to Nova Scotia and work in Poultry Nutrition. The dot split is Jan's event, but she does like the water boil: "It's more skill than strength and you put up with burnt eyebrows and cut fingers..."

KELLY MACLELLAN, is also from Truro and she, too, is working towards a fall deadline for her Masters in Wildlife Toxicology. She has been working with kestrels since coming up from AC and had a job in the Raptor Centre last summer. Kelly says the log roll has always been her favourite. Kelly won the water boil in the singles event at the University of New Brunswick in October.

ANDREA ROPER is from Sherbrooke, Quebec. She was in her third year majoring in Animal Science. A valuable woodswomen who was on the team for two years, Andrea did not join the team for the last semester as she felt she needed the time for her studies. She did act as a spare for the Macdonald competition.

JENNIFER WELLS, is from Pierrefonds, a West Island community only a few miles from Macdonald College. Jennifer went to the John Abbott CEGEP which shares the Macdonald Campus, joined their woodsmen team and became very friendly with the forestry students at John Abbott. In fact, she's



The women's team, standing, 1 to r, Rhonda MacDougall, Janice MacLean, Kelly MacLellan, Andrea Roper, Jennifer Wells. Seated, 1 to r, Delly Rogers, Hélène Crétien, Pamela Allen, and coach Johnny Watson.

marrying one! She is majoring in Resource Conservation here at Macdonald. Her favourite event is the speed chop. She won chain throw as a singles event at the University of New Brunswick.

JOHNNY WATSON, is the foreman of the Morgan Arboretum here at Macdonald College. Johnny has been coach for just over 10 years. His father, Bob Watson had been coach since woodsmen started in 1954 and, for a couple of years before he retired in 1979, Johnny worked with him. "They were a good mix of people from various areas," Johnny said of his women's team, "and I think the mix made the spirit of the team – and they certainly have spirit!" Although Johnny looks for athletic ability, he is more interested in attitude. If the attitude is good, then the student can learn the skills needed to be on the team.

As Kelly MacLellan pointed out, "If we are not having fun and laughing when we are outside in the cold at 25 below at 6 a.m. in the dark, then why would we be there? Of course, we practiced hard – Johnny's a tough coach but he's fair." Kelly also pointed out that you can develop some bizarre breakfast habits that early in the morning. "You open the fridge and see cold spaghetti and it looks great! Another time all you want is coffee."

Pam Allen says that the early hour and all that exercise makes you feel great. "We get into terrific shape. I've played a lot of sports, but they never made me think that steak and potatoes would be good for breakfast."

On a more practical level, Janice pointed out that 6 a.m. practice doesn't interfere with lectures and if you have a 9 o'clock class, you are certainly awake for it. "It's a nice change to be awake for early classes," she said.

Although they worked hard at practice, it takes a real competition to make the girls tense up. As Delly said, "Nerves are on edge for the first event of the day which is the fell and twitch. It's usually worth 200 points – 100 for accuracy, 100 for time – out of a possible 1600 points. As it is a team event,



Delly Rogers, I, and Hélène Crétien take their turn at the log roll.

Spectators and teammates Pam Allen and Delly Rogers watch Hélène Crétien in the pulp toss event.



Mac men's team and others watch nervously as Kelly MacLellan, I, and Janice MacLean take part in the last event: the water boil.

It's lit! Kelly and Janice have got themselves a roaring fire!



Campus Life

Joining Woodswomen

everyone is really up for it. Two members fell the tree, and the other four twitch it across the line. Fell and twitch is a good way to start because everyone becomes involved and it gets you into the whole spirit of the competition. You also have to participate as a team in the sawing events. You can have the best actual sawing time in the world, but if your switches (or handoffs) are not very good, it will hurt you."

The last event of the day is the waterboil, and it has to be one of the favourite spectator events as well as one of the most exciting for fellow teammates to watch. "If it has been a close competition like the one we had at AC, it can come right down to the water boil," Delly said. "Kelly and Janice compete in this event, and you get a little nervous watching Janice cutting the wood so fast because you know that one little mistake can result in a bad cut. Both Janice and Kelly are really up for the water boil and it's great to watch them do it. Everyone yells at them but they only hear each other and do as the other says. Throughout the whole day nerves are on edge and tempers can flare, but after the competition is over, no matter whether we win or lose, everyone is happy. We know we have done the best we can."

The girls all agreed that they don't think about special skills – it's a team effort. They all get along so well, and that's what made them do well. Also of help was the fact that the girls are all keen on sports. Delly said that some of the girls also play broomball, softball, and enjoy curling but, except for Jennifer who was on the John Abbott team, none had been a woodswomen before. "My sister Virginia was on the woodsmen team here at Mac and my other sister Theresa is on the AC team now," she said. "My friends were on the team down there and urged me to join but I didn't. I was roped into it my second year here."

Kelly said that it was Delly who roped her into joining. She didn't join the team at AC. "Part of the practice was running a couple of miles around the cornfield and that didn't appeal to me," she joked. She hadn't planned

on joining the Mac team either but Delly had other plans. "Delly wanted to go for tryouts for the team and convinced me to go along by telling me it would only be three days out of my life. More like three years!"

"It was the furthest thing from my mind," Pam Allen said, "I had no intention of being a woodswoman, but it has been absolutely great. I was worried about my school work, but I got talked into it."

Woodsmen is more than going to practice and meeting other teams in competition. It's the men's A and B teams and the women's team forming great friendships and maintaining those friendships long after college days are over. As Janice said, "We were together all the time. Wherever there was one, there were at least three of us." The friendships often start at a golf tournament Johnny organizes for the beginning of the term. As Jennifer Wells said, "The B team were all practically new people. Johnny mixes up the old with the new and by the end of the day we knew each other pretty well. Before each competition Johnny makes sure we have a good meal. This year before competing here at Mac each of us brought something for supper which we ate in the kitchen of Laird Hall, the students' residence. We watched ourselves on the local television news and then enjoyed a good meal."

Members of the team who are around during the summer months are invited to the Watson's home for barbecues and each Christmas Johnny's wife Cathy cooks a turkey with all the trimmings. The team meet at the Chalet Pruche in the arboretum with the girls bringing salads and the men desserts. With one of the woodsmen as Santa, there are presents for the Watson's children and gifts to exchange.

The teams make four trips a year: to the University of New Brunswick in Fredericton in October, the University of Maine in Unity, Maine, also in October, Sir Sanford Fleming in Lindsay, Ontario in November, and to Nova Scotia Agricultural College in Truro in February. Some 20 to 30 teams come to

Macdonald on the last Saturday in January. As Janice pointed out, the trips are great fun. "If you are on a bus for about nine hours of travelling you get to know everyone and make friends." She said that the team is like a family, particularly when they are away from home.

Helene pointed out that the trips have enabled her to get to places she might never go to later in life. It's a big plus for her. Actually, trips away have been a big plus for the whole team. Their last visit was to AC where both the men's A team and the women's team placed first overall. The women came first in the quarter split, water boil, chain throw, axe throw, cross cut, pole climb, log roll, and fell and twitch.

What happened to put them in a third place finish at Mac? "Sir Sanford Fleming had been improving all year," Janice said. "They were our toughest competition."

Delly said that their enthusiasm on the field carried on after they had done competing. "We've all got some great woodsmen memories, and I know I'm really going to miss it. I am already making plans to see them when they come down to AC next year."

"If it wasn't for woodsmen, I don't think I would have these close friends," Jennifer said. "I feel good about being on the team. I feel good about what I have been able to do. I am reaching my potential, and I didn't really realize that I was capable of doing as well as I have."

"This campus has had some outstanding students, some good athletics, and good spirit," Johnny Watson said. "We've had some great teams in the past. I remember the year Ann Louise Carson and Pat O'Brien were team captains – both the men and the women did so well that year. The spirit was good then. It's still good. The teams practice hard, they compete hard, and when it's all over, they enjoy a party."

To paraphrase the hit song: Don't Worry – They're Happy – They're Woodswomen!

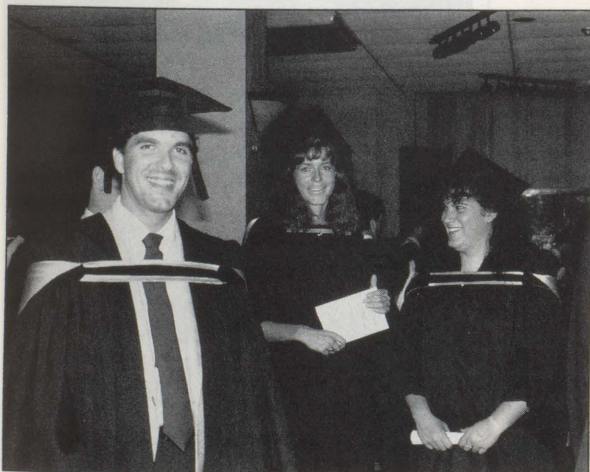
Reunion 1989

Convocation, June 2, 1989



McGill Chancellor A. Jean de Grandpré, 1, with Honorary Degree recipient Dr. René Dumont, Registrar, Steve Olive, and Dean Roger Buckland.

On June 2, 1989, parents and friends gathered in the ballroom of the Centennial Centre to congratulate and extend best wishes to this year's graduates. Joyce Healey, BSc(FSc), and Vincent Lalonde, BSc(AgrEng), were Class Valedictorians. Professor Elliot Block of the Department of Animal Science was travelling overseas and was unable to be present to receive this year's Award for Teaching Excellence. Professor Block was recognized for his enthusiasm in his subject



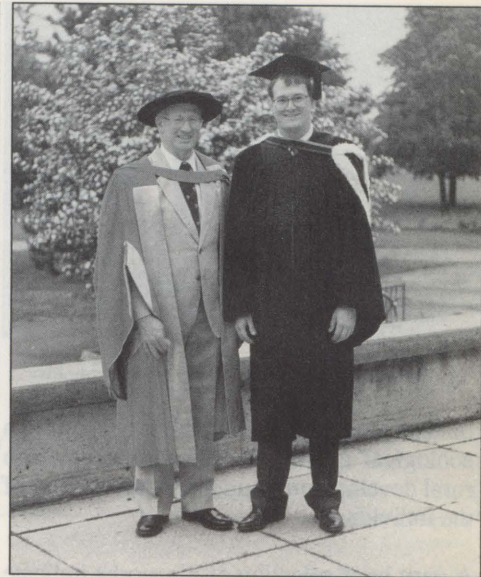
Francois Blain, Caroline Constabel, and Wendy Asbil enjoy the day they have worked hard for.

and for his ability to stimulate the interest of his students. Of particular note is the fact that he has been strongly recommended over a number of years. An Honorary Degree was conferred upon Dr. René Dumont, who gave the Convocation Address. After a morning of steady rain, the sun finally broke through in time for taking pictures and for visitors to enjoy the well-groomed campus.

Honorary Degree

It is my privilege and honour to introduce to you, Mr. Chancellor, and to this Convocation, Dr. René Dumont, agronome, author, ecologist, tireless crusader, iconoclast, former candidate for the presidency of the Republic of France, advisor to governments, to the United Nations, to UNESCO, to FAO and, at 85 years of age, the "enfant terrible" of a world where inequalities must be addressed. René Dumont has exposed incompetence, ignorance and greed in a world bent on development at all costs. He has insisted on scientific rigour, on the exacting application of scientific principles to the problems of food production and resource conservation in the third world. Not only have major development projects received his ire, but agro-ecologists who failed to meet his exacting standards have received his biting critiques.

M. Dumont nous a démontré que, non seulement la rigueur scientifique n'exclue pas la conviction, mais elle l'oblige. René Dumont n'a jamais hésité à remplir cette obligation et à agir de façon conséquente. D'où une série d'actions entreprises avec courage. Aujourd'hui, René Dumont fait le bilan des menaces écologiques qui pèsent sur le monde. Il attire notre attention sur la précarité de la situation alimentaire mondiale, avec une conviction forte et puissante.



Father and son in Agricultural Engineering: Professor Robert Broughton and newly graduated Stephen. Stephen is continuing his studies at Macdonald.

Author of over 30 works, René Dumont continues his war against waste, pollution, the arms race, overpopulation, overconsumption, famine, and social inequalities. He con-



Diploma graduates and twins Gilles and Guy have returned to their family farm in St. Pierre de Broughton.



Dr. David Brown and family take time for photos.

tinues to support development based on an ecological equilibria, on pacifism, and on rural development founded on the dignity of the individual.

A very brief selection of his works indicate the scope of his interests. *Terres vivantes* (1961), *Nous allons à la famine* (1966), *Utopie ou la mort* (1973), *Paysanneries aux abois* (1972), and what must be the definitive title of this type of critique, *Paysans écrasés terres massacrées* (1978). He continues unabated, with the much heralded *Un Monde intolérable - le libéralisme en question*, which appeared in print in 1988.

From what sort of background could a man such as René Dumont arise? René Dumont was born March 14, 1904, in Cambrai, France. He was educated at the Institut National Agronomique, Ecole Supérieure d'Agriculture Tropicale, and continued as Professor in this renowned institution for 41 years, 1933-1974. At the same time, he was



Proud parents and MSc graduate Margie Luffman.

and continues to be a Professor with the Institut d'études politiques de Paris, and the Institut du développement économique et social. He has received many awards, including honorary degrees from Université Laval and the University of Ottawa. He has travelled widely in the third world, and used his keen sense of observation to relate the present state of resource degradation with those same countries visited some 50 years prior.

This is not René Dumont's first visit to our campus. Our students invited him a number of years ago, realizing what we now do, that here is a free spirit, concerned, eloquent, and committed.

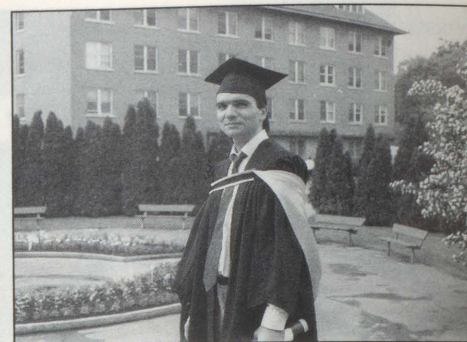
Mr. Chancellor, for his services to mankind in illuminating the potential dangers in our headlong rush towards development, for his concern for the agricultural problems of sustainable growth in the developing world, for his insistence on scientific rigour in a world of opinion, for his capacity to inform and change us, may I present to you, Mr. Chancellor, so that you may confer the degree of Doctor of Science, *honoris causa*, upon this distinguished citizen of the world, Dr. René Dumont.

Roger B. Buckland, Dean
Faculty of Agriculture

Convocation Address

In his bilingual address Dr. Dumont said first that he was very proud to be honoured by McGill University and particularly by the Faculty of Agriculture as it is the field of activity in which he has spent most of his life. He pointed out that his father had also spent his life in agriculture and had written many books on the subject.

He expressed his deep concerns about overpopulation, the world's changing climate, and the continued excessive use of non renewable sources of energy. He said that priority should be given to energy saving in every field of activity: priority to railroads before highways, public transport before private cars. and to sea and river transporta-

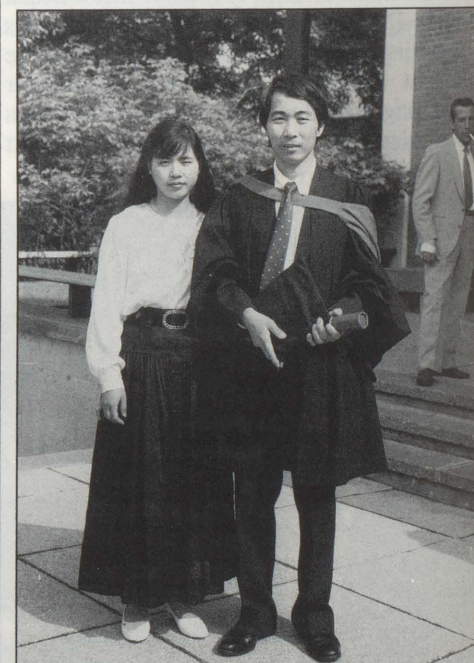


Pierre Martin, MSc graduate, has left for a job in Niger.

tion which are the most efficient of all energy saving methods.

"Energy saving should from now on become our 11th Commandment," he said. We must revise our agricultural systems to lead to a sustainable agriculture. He pointed out that the most crucial problem of our time is that of the environment. The very future of mankind is uncertain; we must decide now if priority should be given to its survival.

Photos by H. Rimmer and H. Clarke



A PhD for Liang Tang from the Institute of Parasitology. His wife Xiu Ou is studying for her MSc.

Reunion 1989

Education and Research will Make the Difference

MNA du Québec, National Assembly

A Gathering of the Clan

Join your friends and colleagues for a unique opportunity to relive those university days. Kathy MacLean, Chairman of the Reunion '89 Committee, is pleased to report that plans are well underway for the October 14th Homecoming and welcomes all graduates, near and far, to return to the college.

Full details of the day's activities—to include a special luncheon, open house visits to selected areas on campus, departmental displays, "Macdonald and the Environment" seminar, the Woodsmen 30th Anniversary Competition and an evening Reunion Party hosted by the Diploma Association—will be listed in the Reunion brochure and sent to honour years and Quebec and Ottawa area graduates early in August.

In addition to the scheduled events, Class Chairmen (listed right) are busy planning activities for their respective classes. If this is a Reunion year for you but your class is not listed, why not contact Jo-Anne Daviau (514) 398-3554 at 3605 Mountain Street, Montreal, Quebec, H3G 2M1 and talk over plans for your year!

Tribute to the Class of '89

At a special wine and cheese reception honouring the Class of '89 held April 6, 1989, Dr. Roger Buckland and several directors of

the Macdonald Branch of the Graduates' Society were present to pay tribute to a unique group of students—the graduating Class of '89.

Congregating in the Macdonald Stewart Lounge, over 85 students were on hand to hear the Dean bid them a warm welcome. "Wherever your future endeavours take you following graduation, your Macdonald contact will not end," Dean Buckland said enthusiastically. He also added that over the years the college has received generous support,

encouragement, and continued feedback from graduates through the programs of the Macdonald alumni society.

Jean McHarg, BSc (HEc) '60, President of the Macdonald Branch of the Graduates' Society, followed with a brief description of the role of the Branch. In its efforts to bind graduates more closely to one another and to the college, the Society is involved in such activities as maintaining addresses of all graduates, printing and distributing class information, and assisting with reunions.

Agriculture & Food Science '84
Diploma Agriculture '84
Agriculture & Food Science '79
Agriculture & Food Science '74
Agriculture & Food Science '69
Agriculture & Home Economics '64

Diploma Agriculture '64
Agriculture & Home Economics '59

Agriculture & Home Economics '44
Agriculture & Home Economics '39

Agriculture & Home Economics '34
(this class will be reuniting on Labour Day Weekend)

Daniel Robidoux
Angus MacKinnon
Jack Sadler
Jim Gendron
Cameron Clarke
Joanne Lamberty
Bob Hyndman
Janet Killawee
Dale Henderson
Earle Dobson
Ann Lamb
Joy MacLaren
Wilson Spencer
Helen Neilson
Elizabeth Kemp

JOIN US
TO WELCOME YOUR FRIENDS

REUNION '89

All welcome, especially graduates of years ending in 4s and 9s

Macdonald Reunion will be held on **October 14th**

at Macdonald College in Ste. Anne de Bellevue

The reception concluded with a fond farewell and a feverish exchange of best wishes for the impending exam period.



Posing with Dr. Buckland at the wine and cheese reception are: l to r, Anick Tupinier, Georges Szaraz, Marie-Hélène Desrosiers, Joyce Healey, and Andrea Roper.



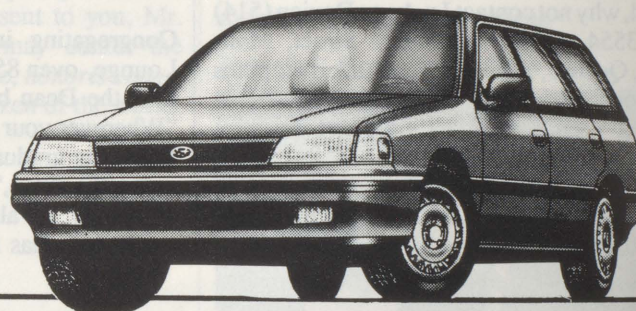
Jean McHarg, right, takes the opportunity to talk with the graduating class at the reception.



This happy group enjoy a break before writing exams.

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FOCUS Environment

Education and Research will Make the Difference

by Clifford Lincoln
MNA for Nelligan, National Assembly

My close association with Macdonald College both as MNA for Nelligan and as Quebec Minister of the Environment counts among the most interesting and enriching experiences I have encountered in political life. The most encouraging discovery in politics is to meet people who share one's goals and convictions and are ready to seek common solutions through cooperative action. I recall so clearly that very early in my first term as MNA I met Roger Bider, David Bird, and Greg Weil, who wanted to let me know about their idea of an eco-museum of the St. Lawrence Valley. That first meeting was the start of a very special association which has always been motivated by mutual commitment to the environmental cause and to various ecological projects at Macdonald College.

That commitment is especially strong because of Dean Roger Buckland's own forceful leadership in environmental protection and conservation. What made my work with Macdonald College especially interesting is that Macdonald is involved in two areas which are at the very core of the crucial struggle for a cleaner environment and an improved quality of life for our children and ourselves. Indeed, education and research will make the difference. The results and benefits of education and research are neither

rapid nor obvious. Success is seldom immediate.

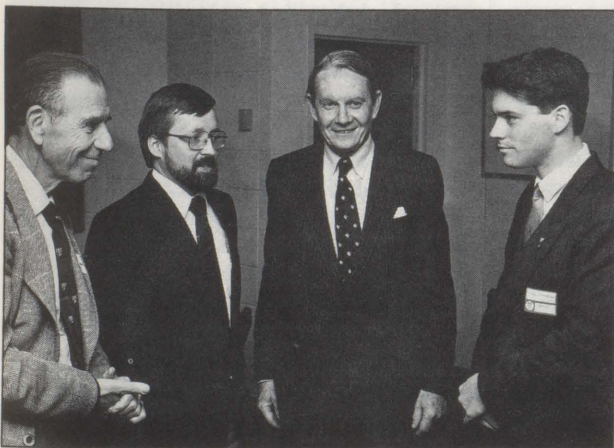
Education will change our perceptions and attitudes towards the environment. Ignorance and lack of awareness have been huge contributors towards pollution and environmental degradation. Knowledge and awareness can and do change mentalities. I have had the opportunity of visiting many schools to speak on the environment. The ecological knowledge and awareness of young Quebecers is striking. They are far more knowledgeable and conscious of the global environment and of local environmental issues than the great majority of their elders. Their commitment to the environmental cause seems deep and should be long-lasting.

My hope is that our leaders 20 and 30 years hence will be very different from those who lead society at various levels today. In 20 or 30 years there will happen on the scene in all key sectors of socio-economic life, be it industry, or finance, or social services, or engineering, young leaders for whom the notions of conservation of natural resources and ecologically-sound development will be natural and accepted ones. They will not need the big stick of stiff penalties and imprisonment terms, because among their ideals and in their consciences, the environment will be a mainstay. I am not naive enough to think that laws and controls will become unnecessary, but I dare hope they will apply very much as an exception, as mentalities change.

Macdonald has been a beacon and a trailblazer in proving that there is another way — a sounder way. Besides getting to know the staff I mentioned earlier, I have been extremely fortunate to also come to know Stuart Hill, Alan Watson, and certain other Macdonald people. Perhaps there is a special characteristic that marks all of them. They are all

achievers, deeply committed to a cause, and determined to stay the course to attain their goal. It is this deep sense of commitment, and of achievement, that enabled David Bird to help save the peregrine falcon, that gave Roger Bider and Greg Weil the fortitude and perseverance to create the St. Lawrence Valley Ecomuseum, that led Alan Watson to his striking discoveries of biopesticides, and that motivates Stuart Hill in his very special and unique way in preaching—and finding—alternative ways that are safer for our health and environment.

My second and final term as MNA for Nelligan nears its end and among the pleasant official duties I will miss especially are those numerous events at Macdonald College where I always felt in the company of friends, and environmental friends. Even if I will be an official friend no longer, my interest in the work and evolution of Macdonald will endure. Whatever I can do in my modest way to contribute to this work and evolution, I will always do with zest and pleasure, realizing as I do how much Macdonald means to the West Island community, to Quebec, to Canada, indeed, to the causes of agriculture and environment world-wide.



Wally Sackston and Alan Watson of the Department of Plant Science, Clifford Lincoln, MNA for Nelligan, and Paul Gaudreau, President of the Agricultural Undergraduates Society (AUS), at the May, 1987, ground-breaking ceremony for the new Biopesticides Research Centre.



St. Lawrence Valley Society member Catherine Rankin shows Clifford Lincoln a garter snake from one of the Ecomuseum's displays.

Beyond These Gates

Profile: Bud Hulan, Principal Researcher Chooses a University Career

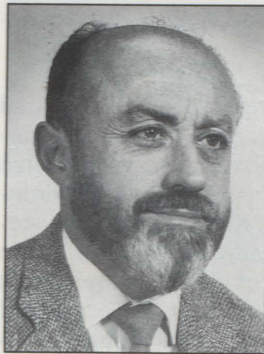
by Hazel M. Clarke

Accepting new challenges south of the border may mean that Canada has lost one of its leading poultry scientists but certainly the work of Howard Winston (Bud) Hulan, BSc(Agr)'65, MSc(Agr)'68, has no international boundaries: we will all continue to benefit from this man's efforts on behalf of the poultry industry.

"The poultry research community is North American, not just the United States or just Canada," Dr. Roger Buckland, Dean of the Faculty of Agriculture and Vice-Principal, Macdonald College, said recently. A poultry scientist and friend of Bud Hulan for close to 30 years, Roger Buckland continued, "There is no boundary in our research. We had free trade long before the politicians ever talked about it."

On October 1, 1988, Dr. Hulan took up the position of Professor and Head of the Department of Poultry Science at Oregon State University in Corvallis. Before accepting this position he was Principal Research Scientist with Agriculture Canada and was in charge of poultry research at the Kentville Nova Scotia Research Station. The rank of Principal Research Scientist, which he received in 1986, is the highest level possible within the research scientist category in Canada and fewer than five per cent of all scientists in Agriculture Canada achieve this level.

Born in Jeffrey's, Newfoundland, Bud Hulan and Roger Buckland first met at the Nova Scotia Agricultural College in the early '60s. They were not in the same year - Roger Buckland was finishing his studies there as Bud was beginning, but Roger Buckland does remember his tremendous sense of humour and his quick wit. "I'm sure his sense of humour has stood him in good stead over the years." After NSAC, Bud Hulan came to Macdonald, then received his PhD degree - studying Nutritional Biochemistry - from the University of Maine and was awarded the Fred W. Griffie Outstanding Graduate Student Award. In the years to follow he has continued to receive many prestigious awards, the latest being the Poultry Science



previous five years.

After receiving his PhD in 1971, Bud Hulan tenured a National Research Council of Canada Post-doctoral Fellowship at Carleton University in Ottawa for a short period before accepting a position with Agriculture Canada's Food Production and Inspection Branch in Ottawa as nutritionist - feed safety evaluation and toxicology. In 1973 he was appointed Research Scientist, Research Branch, Agriculture Canada, and on the basis of his accomplishments was promoted to Senior Research Scientist in 1981. In the meantime, in 1977, he had moved from Ottawa to the Agriculture Canada Research Station in Kentville, Nova Scotia, where he was Section Head and Program Leader (poultry).

Both being Maritimers and poultry scientists, Bud Hulan's and Roger Buckland's paths have often crossed. "Strange as it may seem," Roger Buckland said, "I particularly recall Bud staying with my family and me when I was on sabbatic leave in Edinburgh. He came to Scotland on a particular research mission and spent two or three days with us. The children enjoyed him tremendously, and I can still remember that his thank you to us included going to the butcher shop, buying the most fantastic steaks, bringing them home, and cooking supper for us. Though he always has a smile and looks on the good side of everything, he takes his work and his research very seriously and works very hard."

A major portion of Bud Hulan's career has

Research Award given to him July 1988 at the Poultry Science Association annual meeting held at the Louisiana State University in Baton Rouge. The award is for outstanding research over the

been devoted to broiler research. In the past 10 years he has authored or co-authored 49 publications in refereed journals and seven papers in conference proceedings dealing specifically with broilers. He has made a significant impact in nutrition and physiology and the feed industry. In total he has authored or co-authored 126 scientific papers and in excess of 250 miscellaneous articles in the area of Poultry Nutrition-Physiology-Management, involving work with broilers, broilers reared to roaster weight, broiler breeders, laying hens, and turkey broilers which have been published in popular and trade magazines and journals. He is often sought after as a speaker at universities, industry, and extension meetings and has presented on invitation over 170 papers at local, national, and international conferences.

As mentioned earlier, he has received recognition for his prolific work. In 1987 he received the American Feed Industry Nutrition Research Award. This award is given in recognition of outstanding research in the field of nutrition during the preceding 10 years. He received the 1988 Poultry Science Broiler Research Award sponsored by the National Broiler Council. This award is given to the individual who has conducted outstanding research in the broiler chicken area which has had a significant economic impact on the broiler industry. The award is given for research published in the preceding five calendar years. He also received the 1988 Canada Packers Medal of Excellence in Nutrition and Meat Science Research. This was awarded by the Canadian Society of Animal Science and is sponsored by Canada Packers.

The year 1989 has brought new challenges to Bud Hulan as he settled in as Professor and Head of the Department of Poultry Science at Oregon State University. "One of the greatest things that Bud is going to find in going from a small research station to an academic community such as Corvallis, Oregon," Roger Buckland pointed out, "is the presence of students - of those inquiring minds. Minds that don't have any inhibitions with respect to

asking questions. Students are quick to ask 'why.' I found this tremendously stimulating and rewarding when I came back to Macdonald College after working at Agassiz in British Columbia. At Oregon, Bud will lead by example. He will carry out the administration duties as well as maintaining his research programs."

In a letter to the Journal, Bud Hulan told us something of the Poultry Science Department:

"The department has a total staff of 16, including five professors and one research assistant. Currently, we have 24 undergraduate majors and 12 graduate students. The department offers BSc, MSc, and PhD degrees. Advanced degrees can be obtained in Nutrition, Management, Genetics and Breeding, and Reproductive Physiology. This department serves as the regional training centre for poultry science students from Idaho and Washington as well as Oregon. Our poultry science graduate programs have been approved by the Western Interstate Commission for Higher Education (WICHE), and our undergraduate poultry science programs have been approved as part of the Western Undergraduate Exchange (WUE) program. This means that any student from the 13 participating states in the WICHE and WUE programs (Alaska, Arizona, Colorado, Hawaii, Idaho, Montana, Nevada, New Mexico, North Dakota, Oregon, Utah, Washington, and Wyoming) may study for their degree at Oregon State University without paying out-of-state tuition.

Bud Hulan also pointed out that "The Department of Poultry Science at Oregon State University is one of only 16 remaining separated departments of poultry science in the United States and one of only two remaining in the western part of this country, the other being at the University of California at Davis. Incidentally," he continued, "Canada no longer has a separate department of poultry science at any of its institutions of higher education. You may also be interested in learning that the Department of Poultry Science at Oregon State University was

founded in 1907 by Professor James Dryden, a Canadian, formerly from Ontario?

Roger Buckland pointed out that another Canadian, Dr. Paul Bernier, a poultry geneticist, was on staff there for years and is now an Emeritus Professor. He said that the north-south links at Corvallis are also very strong. "I was impressed by this when I was at Agassiz," Roger Buckland said. "We used to have joint working groups with the people in Corvallis, in Washington, and at the University of British Columbia. Industry exchanging ideas with the researchers - it's a good place to work in, and Bud's presence there can only strengthen these relationships. He'll continue with a strong interest in Canada; after all, he'll never forget he's from Newfoundland!"

Bud and his wife, the former Shirley Marguerite Tucker of St. Phillips, Newfoundland, have four daughters: Renee (23) who is finishing an MA in Comparative Literature at the University of Guelph and teaching English, Shelley (17) in Grade 11, Heidi (16) in Grade 10, and Deborah (9) in Grade 3. Having been active in the past in community and church organizations, Bud Hulan planned to continue to find time for these activities in Corvallis. "I sing bass in a barbershop chorus as well as in the church choir. I have taught Sunday School class which prepared candidates for confirmation, and have served as a church warden and member of the vestry."

As an ardent bicyclist, Dr. Bud Hulan hoped to continue to find time for his 20-25 miles per day. He is also a keen cross country skier, gardener, and fly fisherman.

When talking with a Maritimer, you can't keep that part of the country out of the conversation for too long! Roger Buckland said that Bud Hulan is an excellent lecturer. "He's so full of enthusiasm that I often tease him that he really should be in politics. I sometimes think that that is his first love. He's never said never to me so who knows - his next career might be in Newfoundland politics!"

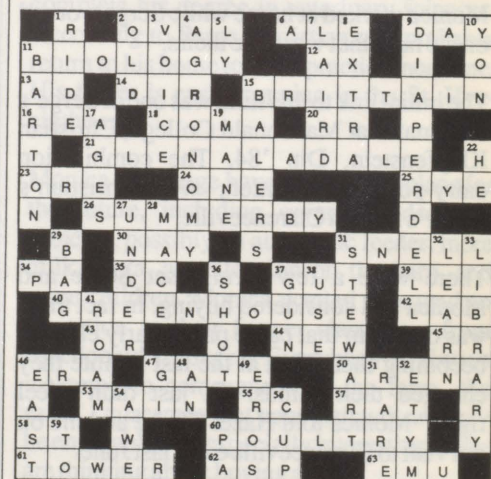
(continued from page 15)

horses and men. I remember when the first tractor was purchased. It had steel wheels, no power steering, was very unwieldy, and had to be started by cranking. Today we have several tractors and machines. There are no horses and one third the number of men.

Another important change has occurred. There has been a tremendous population shift from country to city. Transportation has changed from horse and buggy and trains to motor cars. Sociologically, the small village has almost disappeared. City dwellers, because of the automobile and better roads can readily travel to the country. Unfortunately, as a group they have lost the concepts and knowledge ingrained in country people.

The cities are encroaching into the country, and some of the people who move closer to farms cut the fences, trample through the crops, complain about the odour, the noises, and the insects. In general they make life much more difficult for the farmer. The farmland left in this area is some of the richest and most fertile in the province, and I will do all in my power to see that Bois de la Roche and Petit Fort are kept as farms.

Solution to Crossword Puzzle



Diploma Corner

A Farm Come True



by Theresa Greene
Assistant Director, Farm Practice, Diploma in Agriculture Program

It all started with a square dance at Macdonald College, and now, several years later, a young couple are well

on their way to succeeding in what is a pretty tough business. That's the story of Serge Breault, Dip '84, and Monica Mueller, Dip '85, who have recently accomplished the "practically impossible" - they have purchased a farm.

As mentioned earlier, the real beginning to this story was at a square dance when Monica and Serge met for the first time. They are now married, have two children, Eric (15 months old) and David (2 months old) and are managing 85 head of Holstein cattle (30 milking), a broiler operation and approximately 300 acres of land. In the years that have passed since their first meeting, the two Diploma graduates have been gaining valuable experience that has helped them immeasurably. While Monica was completing her Diploma at Macdonald College, Serge worked at Monica's family's farm located in the Clarenceville area. When Monica graduated, the young couple set off for London, Ontario, where they spent two years working on a large dairy farm. In 1987 they returned to Clarenceville, were married, and began farm hunting. In the meantime Monica worked at home while Serge worked on the farm that was to be theirs.

The initial link to this farm was one of Serge's classmates at Macdonald College, Christian Klopfenstein, Dip '84. The combination dairy-poultry operation, was Christian's father's farm in Clarenceville.

There were a few farms that Serge and Monica had considered buying. In fact there was one farm that came particularly close to becoming theirs, but at the last minute they changed their minds. "It just didn't feel right," Monica told Hazel Clarke and me on our visit to Clarenceville early last June.

When the Klopfenstein's farm went up for sale, Serge was already practically managing the herd on his own. Mr. Klopfenstein took into account Serge's hard work in the negotiations with Monica and Serge of the sale of his farm. The actual purchase was made a lot easier, thanks to the guidance of a financial consultant. "We knew that we had to do this right and that we could not do it by ourselves, so we went to see people - that's why we went to see a fiscaliste," Serge told us. A "fiscaliste" is a specialist in the business of farm transfers. He informed Serge and Monica of various ways that they could purchase the farm, while one of his associates did a complete evaluation of the enterprise. "It's amazing the work that we saved," said Serge about consulting a financial specialist. "It was expensive, but we saved a lot of money." He recommends that farmers use a service like this one when considering or planning a farm transfer and added, "I don't think we could have got the farm if they had not helped."

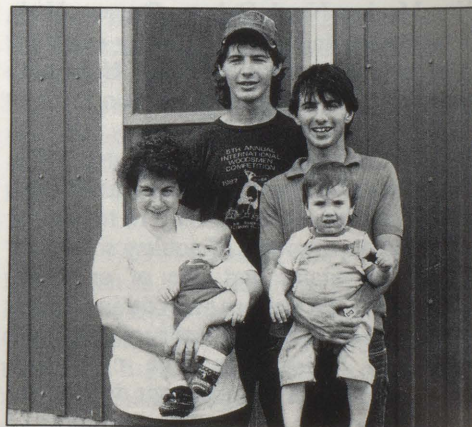
The location of their new home, with Monica's family's farm only a few miles away, allows for some cooperative work including the exchange of machinery and labour, depending on the time of the year. Monica and Serge are not interested in investing too much money in machinery and will make arrangements like this whenever possible. In fact, they share some machinery with one of their neighbors, Normand Desranleau, also a Macdonald BSc(Agr)'83 graduate.

Serge is a long way from Rawdon, his home town, and yet is often surrounded by his family. Serge's father, who also farms, commutes from Rawdon as often as he can, to help the young couple with work on their farm. Bruno, Serge's brother, is currently enrolled in the Diploma Program at Macdonald College and is spending his final Farm Practice session with his brother's newly formed family. The hiring of Bruno was finalized when Monica and Serge decided that they would operate the poultry unit, which was not part of their initial plans. When the company that supplies the feed and

the chicks approached them, they decided that the extra income would relieve some of the financial pressures and allow them to hire Bruno. "We could see the work piling up, and I can trust Bruno. I know how he works, and he knows the farm," Serge told us.

The combination of poultry and dairy seems to be an interesting one with the cattle and the field work being very labour intensive and the poultry operation less so. The feeding of the chickens is automatic through most of the fattening, although frequent surveillance when the birds first arrive is important to ensure that the chicks are healthy and that the mortality rate is kept to a minimum. The three storey poultry building is heated by propane gas, half of which is supplied by the company that also supplies the chicks and the feed, and transports the finished birds to market. The profits are then split between the farmer and this company. "If they lose, we lose," Serge told us. "As long as they keep supplying us with the chickens, it's because they are still making money; otherwise they wouldn't do it," added Monica. They put through 13,000 chickens per batch, in about six weeks. Between batches, they clean and disinfect the building in preparation for the next batch.

The dairy herd is made up of close to 75 per cent purebred Holstein cattle. In building up



Two Diploma graduates Monica and Serge, a current student Bruno, centre, and, according to their Uncle Bruno, two future recruits: David and Eric.



Serge called them but the herd was a little camera shy. It could be they were just more interested in grazing!

their herd, only artificial insemination, with proven bulls, is used. To speed up the process of getting the herd onto DHAS official, they went on ROP last March, while staying on DHAS regular for the feeding information. The herd average has increased by approximately 1,500 kg since two years ago, when Serge first started working full-time on what was then the Klopfenstein farm.

Serge talked about something that he and Monica both felt helped them a lot - the Diploma Program at Macdonald College.



Bruno and Serge check the cornfield in which they are doing their own trial comparing liquid and solid fertilizer. Serge grows 60 acres of corn.

"We knew how to think and where to get our information. I think that is what the Dip course is all about, and I think that is good." They had to prepare plans for the farm purchase in the same way that they did in doing their Farm Projects in their final year at Macdonald. "You work for two years, and then at the end, you do a Farm Project. You have to go back through your notes and ask questions and then it sticks, because you really worked to go get it. I think everybody takes pride in doing their project."

Monica spoke with high regard for the Program's Farm Practice, which forces the students to spend some time at farms other than their own. "It's good to go away from home. You get new ideas." It was also the means by which Serge was first introduced to the Klopfenstein Farm.

Having their diplomas not only helped them plan their finances, but also made them eligible for certain grants in the purchase of the farm.

LOST DIPS

Dip'39

Sandy Clarke
Allan Dawson
Allan Hannah
Gilbert Hughes
George Ross Robertson
J.J. Robillard
S.A. Streeter

Dip'64

Bob Copstick
Don Cowan
Anthony Johnson
Darnley Stuart
Roger Williams
Rolston Wong



A glimpse of the poultry building as Bruno heads to the field to help his father.

Serge and Monica are very grateful to both of their families for their continuing support, and they thank God for the special guidance that has helped them get this far.

As for Christian Klopfenstein - he has one more year at the University of Montreal to complete his degree in veterinary sciences. According to Serge, Christian will probably return to his home town to practice medicine. His father is cash cropping in the St. Hyacinthe area.

Monica and Serge have a variety of plans for the future, including several landscaping projects, possibly an automatic feeder, more milk quota, an extension on the barn, and more children. Monica wanted to extend an invitation to their former classmates from Macdonald College. "Everybody is always welcome to come and visit the farm, she said." I guarantee that your visit will not only be enjoyable but, especially interesting if you are thinking about buying a farm.



The Quebec Women's Institutes

Annual Convention

We are going to ask you to please read the Annual Report for most of the coverage of this year's successful 75th annual convention, which was celebrated birthday cake and all. The reason for our brief coverage is that we want to share with you a few excerpts from Dr. Ellen McLean's warm and moving speech on ACWW. The entire speech is in the Annual Report and a tape of her talk will be available through the WI office. Discussion on the Constitution was led by Gwen Parker and it has now been tabled for a year. Madame Martin and Mademoiselle Robillard, from the Ste. Anne's Cercles de Fermieres did an excellent job of judging the handicrafts. Helen Routliffe is preparing a survey on handicraft competitions that will go out in a bulk mailing. Members enjoyed the Treasurer's Workshop by Doris Stevens and the one on Surgery by Jeannine Lussier and Pearle Yates. Others enjoyed the Wildflower tour through the Arboretum. Remember to return Child Care Surveys to: Mrs. Judy Montagne, 405 Paradis Road, Dunham, Quebec, JOE 1M0 Telephone (514) 295-3196. Entertainment by Elizabeth Allen and Robert Radford was much enjoyed. Interesting resolutions for ACWW and QWI were discussed and voted on. A donation by the QWI is being made to the Frances Taylor Memorial Fund and the QWI Bursary given to a Diploma in Agriculture student will now be known as the Edna L. Smith Bursary, in recognition of her bequest to the QWI.

We Can and Do Make a Difference

Dr. Ellen McLean, President
Associated Country Women of the World

I want to say thank you for the loyalty and support that you and the Quebec Women's Institutes give to the Associated Country Women of the World. Listening to your Treasurer, I was once again made so much aware of your generosity and your loyalty and support to your international affiliation. I was very pleased when your President reminded you of the importance of supporting your own organization first because so many organizations make demands on you in your

own communities. I want to add to that. Whenever any organization approaches you for assistance in the Third World, you can - with great pride - say to them that you support women in development in many countries because you are part of an organization with members in over 60 countries. That is the thing that we as members so often forget. I was so pleased to listen to your roll call and to hear the wonderful music of the names of your branches and of the communities in which you reside, but it is when we sit in those communities that we tend to forget what we are part of beyond our own immediate community. Remember that you are part of this large organization - the largest international women's organization of rural women, farm women, and homemakers in the world. Somewhere between 8 and 9 million women belong to the same organization as you do and through your donations to coins for friendship or paper money for friendship and your contributions to our projects, you are part of the work for women in development. Don't ever forget that.

This is a very special convention for you because it is your 75th. You are to be congratulated because as an organization you have survived the 75 years in an age when such tremendous changes have taken place. Credit must go to a lot of people for that: credit to those who were pioneers in the Quebec Women's Institutes as well as to you who are here today representing your branches and to those who are at home. You have seen that this organization has a role to play in your life as a member, and in the lives of your family who, though they may complain that you are away at a WI do, still realized that their lives have

been enriched tremendously because the mother, the homemaker, the wife has been involved in an organization like the Women's Institute. You pushed out the windows of your own home and the windows of your community, and you now look out not just across Canada - you get a view and a vision of the whole world.

Your international organization, the Associated Country Women of the World, is this year celebrating its 60th anniversary. In 1929 groups of women like yourselves met together as a committee of the International Council of Women in Stockholm and said, "why should we be a committee of something else. We are women with experience, with knowledge, we know what the issues are, we have concerns, and we have needs. We don't need to be a committee of anybody. We can be an organization of our own. So it was that the Associated Country Women of the World came into being.

What about the practical assistance that you and I can give fellow members and a lot of women who aren't members of ACWW but who come to us for assistance and whom we help because we feel the need is great? What kind of assistance are you then giving?



ACWW President Dr. Ellen McLean, members of the present QWI executive and QWI members with whom Dr. McLean has worked closely in past years: l to r, Doris Stevens, Ellen McLean, Pearle Yates, Anne Robertson. Standing: Florence Ellerton, Ina Kilgour, Gwen Parker, Rheta Lewis, Lucy French, Alex Jenkins, and June Kelly.

You are giving assistance to the mother who says to her child, "I will be back in two or three hours. I am going to get you a cup of water." A cup of water — not a bucket of water.

Come with me to a couple of countries and visit with some of your fellow members. The first country I would like to take you to is a tiny little kingdom in the sky, Lesotho, which is completely surrounded by South Africa. It is a tiny little mountainous country with very poor soil. I had the privilege of visiting Lesotho for a few days last September, and on one of the days they took me far out into the country to see one of our latest ACWW projects. These women had received funding through our projects committee in ACWW to set up a poultry raising project. They now raise chickens and have eggs for sale. What they needed was a storage facility - a place to store their eggs until they were taken to market, and a place to store their feed under lock and key away from birds and animals.

I was invited to be present at the official opening of this little storage facility. We stopped our car high up in the hills on a plateau. It was bare plains. It was one of the early days of spring and everything was very brown. They had not had any spring rain as yet and as I looked all around me I could see the little clumps of round mud huts with thatched roofs of the different little villages, and over the hills from each of these little groups of huts there were well worn paths. Obviously people walked on them a great deal. As I stood there I saw women, children, and some elderly men coming across the paths, the women carrying three or four flats of eggs on their heads. Some of them carrying dishpans with a tea towel over them, and I found out that was our lunch - the food for our tea. Some were carrying chairs. Soon we were a large gathering of women, some children, and some quite elderly men, and I stress the quite elderly men because in Lesotho 80 percent of the men go to South Africa to work in the mines and the women are left alone from 9 to 10 months of the year to look after their children, their homes, and their little farms. We then had our meeting. We started

out by singing the words to the hymn "Guide Me O Thou Great Jehovah." I can assure you that I will never be the same again when I sing that hymn. I will always recall sitting there and in front of me a large number of very beautiful African women singing with lovely voices.

On my first night in Lesotho we had a very beautiful and emotional farewell dinner and they presented me with a blanket. Why a blanket? It gets very cold in Lesotho and the women and the men don't wear coats - they wear a blanket wrapped around their shoulders and fastened most often with a large safety pin. They wrapped the blanket around my shoulders and said, "Ellen, we are giving you this. In it we wrap all our love, and we ask you to bring that love to whoever you see who knows anything about ACWW and us and to thank them for the difference they are making in our lives."

I went to Zimbabwe and I visited a garden project. It was one acre of garden that had been tilled and worked by eight very dynamic and enthusiastic women and three men. They had the enthusiasm and the initiative and the perseverance to go to their town council and to say, "that land is idle; may we have it?" They leased it for 25 years. Now in your estimation and mine it didn't look like very good soil I can assure you, but the women, through their own energy and hard work, managed to install an irrigation system because they had gone to the same town council and asked if they could use the water in a water abatement pond and the town fathers said, "yes, no one else is using it."

The women built the irrigation ditches and they pumped water by hand for the garden. As I stood there, I looked at the most beautiful acre of broccoli, peas, carrots, beets, tomatoes, and onions that you could ever see. We talked about their project and I asked them what they were doing with the money now that they had vegetables to sell, and they said, "we are putting it all in the bank because we can lease that field next to it - it's 10 acres, and we will have to hire a tractor because we did everything on our one acre with a hoe. We

want to grow castor beans - there's a lot of money in castor beans."

The pump they were using was on loan from the Lutheran World Federation, and they were afraid they were going to come and take it back. When I asked what they would do then, they said that they didn't know. I asked how much it would cost to buy a pump and it was the equivalent of \$275 US. What did ACWW do for those women? We helped to buy the seeds for the garden; we helped to purchase the hoes; and now we are going to give them a pump. You see how little it takes.

If you ever think what difference does it make in the whole world picture if my branch gives \$15, I can assure you - and please believe me - it does make a difference. I have seen the difference that it makes. I stood and talked to those women, and the leader of that particular garden project said, "Ellen, please, we'll manage to raise money to buy new seeds. We'll use some of our money from what we've sold, but what we need more than anything else is some training - some education. ACWW can make all the difference in our lives if you will make it possible for us to learn more."

You can make a difference. You are making a difference, and I appeal to you today to continue to work hard for the Quebec Women's Institutes. The role you have to play in this province is important as you move towards the year 2000. You have an important role to play in Canada, and you have to be part of and involved in the very vital role that you play in the world.

Thank you for what you have done for ACWW. I know that we can have your loyalty and support in the years ahead.

Mrs. Beverley Morrison
Canadian Industries

I made my arrival unexpectedly early and surprised everyone by surviving. The only daughter of Sophia and Eric Hamilton, I grew up in Montreal and spent summers in Arundel where I now live. Spasmodic education took

The Quebec Women's Institutes

place at Fairmount Public School, Westhill High, Sir George Williams, McGill, and Lionel Groulx.

Bert Champagne and I were married, and we moved back to Arundel to farm. An absolute greenhorn city gal, I had never seen a calf born, couldn't tell hay from barley, and used a razor and tweezers to remove the feathers from my first chicken. I was widowed in a farming accident at 29 and left with 4 toddlers - Laurie, Murray, Neil, and Doug - two drawers of bills, \$1,000 QFA compulsory insurance and \$36 in the bank.

Our community helped out in so many ways that will never be forgotten. Besides financial assistance, neighbours supplied us with milk, eggs, "extra" bags of sugar and flour, venison, moose, and trout. I was so grateful that I never questioned their generosity. My older children no longer consider pancakes a treat, but their friends reminisce fondly of the pancakes Auntie Bev used to make them.

I later married Don Morrison, a neighbour. We have three teenage children: Katherine, Lesley, and Matthew. Don is no longer farming. He works as a machine operator in St. Jovite. We share a love of country music and travel, which we plan to do now while we still can.

I have been a community animator for the school board, given speech therapy in the school, have moved up to Branch President this year after being Secretary. I am the "responsible" of our municipal library, Grace Anglican Church A.C.W. Secretary, an English second language tutor, a member of the Laurentian Literacy Council, and a Laubach Literacy Tutor.

Safety First
by Elsie Prevost

Hedge Trimmers:
If you are using an electric hedge trimmer this summer, make sure



you keep a firm grip on the handle with both hands at all times.

Never hold a twig with one hand while you operate the hedge trimmer with the other. If your hand slips or you tumble, the blades of the trimmer could be forced against your hand. Serious injury could result.

Make sure you dress properly. Don't wear loose clothing that could get caught in the trimmer. Don't operate a hedge trimmer if you are barefoot or wearing sandals. For added protection wear shoes with rubber soles and wear rubber gloves.

Never over reach while trimming a hedge. Keep your balance at all times. Never try to force a hedge trimmer to cut larger brush that it is rated for. This could cause the unit to jam. If the unit does jam, don't just switch it off; make sure to disconnect it. If the machine is still plugged in, there is a chance it could accidentally be switched back on while your hand is near the blade.

Never use any electric tool in the rain and never try to trim a hedge that is still damp. If you accidentally leave a trimmer in the rain, make sure it is thoroughly dried out before you use it again.

Many hedge trimmers have a switch locking device, but it is best to leave the switch as "a momentary switch." That way, if your hand slips, the tool will shut off automatically on the release of the switch.

Keep all bystanders at a safe distance and never allow children to operate hedge trimmers.

With the Branches:

ARGENTEUIL Arundel canvassed for "Chain Soleil", a local handicapped association, and realized an increase of over \$300. Well done. Gave French/English dictionaries to Arundel School graduates. Recognition to this branch was received from Harrington and Montcalm Firefighters Association for donation. **Brownsburg Mrs.**

Sandra Bates spoke on Holts Greenhouse and gave interesting hints on planting and care of annuals and houseplants. Special tip to smokers: wear gloves when handling plants if you don't want them to die. **Dalesville Louisa** had a video on acid rain and learned of its destruction to forests, streams, and wildlife. This video is available from the National Film Board. **Frontier** member spoke on Citizenship and the difficulties experienced when a non Canadian enters our country, not knowing our customs and language. Mrs. Sugden, nurse, who spoke on ways of keeping healthy, said to "watch calories, shake the salt habit, take 20 minute walks and don't worry." Had a video and learned about the Carillon Museum where they held their May meeting. It was a former military barracks before it was turned into a museum in 1937 and is said to have the best collection of women's wear in Quebec. **Lakefield** collected \$1 from each member for ACWW and donated to cancer in memory of Andree O'Dea, as well as linens to the Battered Women's Home. **Upper Lachute** donated to Literacy Program and guest speaker shows slides of trip to Indochina. **Pioneer** held contest for International Affairs using the alphabet as an index. Mention was made that a book of 500 pages in braille costs about \$2,000 and, since publishers and writers want a royalty fee, fewer books are been printed. (Sad, isn't it that something that can bring a bit of light and pleasure to the sightless, can be so costly.) **Jerusalem-Bethany** paid tribute to two deceased members. Mildred Bates spoke on her trip to California, commenting on homes, churches, industry, irrigation, and the many stores that accommodate 23 million people.

BONAVENTURE Black Cape have given bursaries since 1975 to a student of New Richmond High and graduating from English Bonaventure Regional School as **Grand Cacapedia** has also done since 1977. In 65 years, this county has given out 84 Life Memberships as an honour of outstanding WI service.

BROME A moment's silence held in memory of Joyce Smith in **Austin**; a quiz

held on The Macdonald Journal proved it wasn't well read, and a farewell to Cathy Gillick on her move to points west. The structure of the Quebec Young Farmers was explained by Julia Patterson, a member of QFA.

CHATEAUGUAY-HUNTINGDON Karl Johansen was guest speaker at County meeting and talked on Tanzania and the Canadian involvement in that country. They had an attendance of 70. He showed slides of 65 tribes who have different dialects yet understand each other. The slides showed the Kilimanjaro Mountain in the background with trees in bloom, brown golf courses instead of green, and the 1,000-year-old trees which store water. **Orms town** and **Hemmingford** branches sponsored Public Speaking contests at their local schools. Orms town invited Aubrey-Riverfield and Dundee branches to lunch and had Mr. Billy Two Rivers and Davies Rice of Khanawake as special guests. Mr. Two Rivers, in his native tongue, addressed the group briefly. He told them about-----home which is about 14,000 acres on the shore of the St. Lawrence River, and of their way of life and the kind of work they do. Mr. Rice explained how a Chief is chosen and the form of government. **Huntingdon** had an agricultural quiz and members learned blueberries are the most exported Quebec fruit and, next to the U.S., West Germany is the biggest buyer of Maple Syrup. **Dewittville** heard Nancy Eaves talk on "How-When-Why?" This pertained to getting organized to return to work so the home would function well. **Franklin Centre** Guest speaker was Mr. Coffin, retired Orms town teacher and writer of the book "Dancing Waters." He, in his talk, had great praise for the work of the WI. **Orms town** collected hard cover books for a booth in connection with the Laubach Library; members learned much from a quiz on the ACWW and FWIC. **Hemmingford** packed 48 boxes, five of which were for diabetics, and delivered them to shut-ins. **Aubrey-Riverfield**, as many reports I've received, is supporting the recycling program and urges us to make our concerns known to our municipal councils.

COMPTON We're sorry to learn that **East Clifton** has disbanded. **Sawyerville** Mr. Daryl of the University of Vermont spoke on rehabilitation of agricultural workers - disabled farmers who continue to operate their farms after being severely handicapped through accidents.

MEGANTIC as a get-well gift to a **Kinnear's Mills'** member's husband, rented him a wrestling video tape. (My husband, also a fan of that sport, thought that was neat!) Four members had perfect attendance.

MISSISQUOI One branch told about a substitute coffee made, during the War of 1912-14, by placing washed, cut potatoes in temperate oven and stir. When dry, store in dry bag and grind in mill. Very nourishing, easy to digest, and easy on the nerves. (Editor's Note: As this item is from the Fun Fact Fable Fiction column in the August 1988 Macdonald Journal, we are pleased to see that some of the magazine, in this instance, was read. See above.) **Dunham** mention was made that the home of Mrs. Beach, Founder of the QWI, was for sale, and everyone rejoiced at the miraculous rescue of Pearle Yates' grandson, who nearly drowned. A successful rummage sale was held to benefit the ACWW and FWIC. **Fordyce** member showed slides of trip to Israel and had a card shower for 90-year-old member, Mary (Polly) Jones. **Stanbridge East** heard a talk and saw slides on English china.

PONTIAC WYMAN Meeting held at Reception Centre to honour a resident who has been a member for 61 years. Exchanged plants, bulbs, and seeds and donated to ACWW.

RICHMOND had a demonstration on making quilted baskets; members reported on the march on Parliament attended with other Townshippers.

SHEFFORD Granby Hill has two members with 50-year pins. Held food sale for ACWW. Bea Hall was recipient of Abbie Pritchard Throw at Granby West.

SHERBROOKE County enjoyed a cake decorating demonstration given by Marjorie Sutor of Milby Branch. Instructions were given for preparing the cake for decorating: use shortening instead of butter to make a whiter icing and a paste colouring rather than a liquid is preferable as the correct tint is obtained with less moisture. Flowers need to be made ahead of time to give time to dry. Jessie Moore of Belvidere Branch won the cake. A successful card party held with 500 being played at 16 tables. Food table was well patronized and a lunch was served. Proceeds to send a handicapped or underprivileged child to camp. **Ascot, Brompton Road, and Lennoxville** each entertained another Institute. Members from all branches met with Lennoxville at Uplands Museum to hear Joseph and Mary Kesti/Khokher, volunteer directors of the Townships branch of Children's Wish Foundation of Canada. The Foundation grants wishes to children with terminal illnesses.

STANSTEAD Ayer's Cliff realized over \$1,000 from sale of daffodils for Cancer Society. (How that area must have bloomed!) Marie Burns of Cookshire had an interesting International Affairs Program when she talked about her trip back to her homeland, Hungary, and the many changes. She remarked that now she is a Canadian and likes living in Quebec. **Hatley** prepared Valentine plates for shut-ins and sent money raised from a penny sale to ACWW Flag Tour. At the county meeting Dr. Pippa Hall talked on aging and the normal changes one experiences. Most important is proper diet, exercise, and annual check-ups.

Thanks: For her devotion to WI work, for 13 years of bringing publicity to the papers, and her interesting and full reports sent regularly to her WI Conveners. Our hats are off to Myrtle Thorburn, Argenteuil County.

Barbara E. Harvey
QWI Publicity

Newsmakers

On Campus



Professor Robert S. Broughton of the Department of Agricultural Engineering was the recipient of an Honorary LLD Degree at the May 3 Convocation ceremonies at the Nova Scotia Agricultural College. He is seen here, second from left, with, l to r, Stuart Robertson, Chairman of the Board of Governors, Dr. H. F. MacRae, Principal, NSAC, and Dr. Howard C. Clark, President and Vice-Chancellor of Dalhousie University. Seated is Dr. A.D. Pickett, Honorary LLD recipient.

In his Convocation address, Dr. Broughton said that we face many new challenges. "There is the challenge to produce more food close to home; to reduce the amount of food we import from other countries; the challenge to find economical ways to produce food without causing soil degradation and water pollution. There is a need for erosion control work; for developing a more energy efficient agriculture; for developing a truly sustainable agriculture; for developing new crops and new varieties of existing crops, more suited to our climate. There is a need for more knowledge of biology and nutrition, and of increased information exchange between scientists and citizens.

"There is a challenge of helping people in third world countries to produce more of their food, fibre, and fuel close to their homes; to improve their nutrition and their standard of living; to reduce the spoilage of food between the farm field and the kitchen table."

Dr. Broughton reminded those present that "We are part of that small precious percentage of Canadians who know something about agriculture. We are fortunate to have devel-

oped an interest in agriculture." He also reminded them of Senator Sparrow's statement: "We must develop a conservation ethic. There is no higher use for land than agriculture." Dr. Broughton said, "Use the stony or shallow soils to provide good foundations for roads and industry. We must not think of land as a commodity; we should think of it as a renewable resource. Once land is covered with concrete or asphalt, it never grows a crop again.

Ordre du Merite Agricole
To celebrate the 100th birthday of the Ordre du Merite

Agricole which is given by the Ministère de l'Agriculture, des Pêcheries et de l'Alimentation, four regional ceremonies are being held in the province. Macdonald College will be the site for the ceremonies held on August 29, 1989, and Minister Michel Pagé is expected to attend.

Poultry Industry Study Released

Garth Coffin, Robert Romain (Université Laval) and Meghann Douglas (New Brunswick Agriculture) have co-authored a major report on the Canadian poultry industry which has been published jointly by the Department of Agricultural Economics at Macdonald College and the Département d'Economie Rurale, Université Laval. With funding provided by the national marketing agencies for chicken, turkey and broiler hatching eggs, the study entitled "Performance of the Canadian Poultry



Recipients of the Gold Key Awards and other dignitaries at this year's Founder's Day dinner, held February 9, 1989, included Mrs. David M. Stewart, Mrs. Jean McHarg, President of the Macdonald Branch of the McGill Graduates' Society, Dr. Geraldine Kenney-Wallace, Chairman of the Science Council of Canada and guest speaker for the evening, Dr. Roger Buckland, Dean of the Faculty, Peter Knox, Secretary of the Graduates' Society, and the Gold Key recipients: Sylvie Bertrand, Linda Cousineau, Stephen Guillot, Joyce Healey, Diane Lequin, Greg Pattoukian, Christopher Studer, Genevieve Tanguay, and Joel Zummo.

Keeping in Touch

A Message from Mail



Professor David Bird, l, introduces the senior project winners in the Department of Renewable Resources to Micheliene Chevrier and Gerald Millette, far right, retired professors from the department who, each year, award prizes to the top project winners. Two of the students are pictured above: Michael Richardson and Lucie Roy. Other winners were: Jackie Meyer, Mylene D'Aoust, and Robert Bradley. Professor Guy Mehuys, centre, chairman of the Department welcomed the guests and extended congratulations to the winners.

System Under Supply Management" looks at market behaviour and indicators of economic efficiency compared to the industry in the U.S. before and after the implementation of national supply management.

After conducting a detailed investigation of prices, margins, and operation of the system, the authors concluded that reduced risk and continued productivity growth at the farm level have contributed to increased production and lower real prices in Canada. In fact, contrary to the conventional wisdom, the study reports that farm price differences between Canada and the U.S. have been reduced since the implementation of supply management. The same cannot be said for consumer prices due to an increase in retail margins in Canada that seem to have little to do with supply management.

The study was widely reported in the press and has been quoted in speeches by the Honourable Don Mazinkowski, Deputy Prime Minister and Minister of Agriculture in Ottawa. Copies of the report in either French or English may be obtained from the Department of Agricultural Economics,

program and, since that time, has been instrumental in the introduction of numerous special crops to Manitoba farmers including many species of peas and beans, lupins and lentils which have grown in area from zero to 30,000 hectares.

FREEMAN MCEWEN, BSc (Agr) '52, Dean of the OAC, University of Guelph, has been named a distinguished agrologist by the Ontario Institute of Agrologists for his contributions to agriculture.

OWEN NESS, BSc (Agr)'52, has been appointed Vice-President, Personnel, of Alcan Aluminium Limited.

GABRIEL COMEAU, BSc (Agr)'75, has been appointed the Manager of the Nova Scotia Dairy Commission. Gabriel Comeau has been with the N.S. Department of Agriculture and Marketing since 1975.

RHONDA BEAUREGARD BSc (Agr)'79, has been appointed Director of Communications for Quebec for Purina.

MICHELENE LAMBERT, BSc (Agr) '81,

Macdonald College, or the Departement d'Economie Rurale, Université Laval at a cost of \$15.

Off Campus

AIC FELLOW

JOE TSUKAMOTO, BSc (Agr) '54, MSc (Agr)'62, was made a Fellow of the Agricultural Institute of Canada during the AIC's 69th annual convention which was held at McGill University and hosted by the Faculty of Agriculture in July, 1989. Born in New Westminster, B.C., Jose Tsukamoto joined Manitoba Agriculture in 1967 as a forage crops specialist. In 1972 he was appointed to the new crops investigation

MSc (Agr)'86, has left Extension at Macdonald College to accept a position as Assistant General Director of l'Ordre des Agronomes du Québec.

STEVE LEE, Dip'81, was married to Mary Edwards on July 8, 1989, and has also purchased a farm just outside of their home town of West Brome.

CARL COATES, Dip'84, and Shelley Anne MacKenzie were married on March 11, 1989, in Tweed, Ont.

BONNIE O'CONNOR, BSc (Agr)'84, and GARY LAJOIE, BSc (Agr)'85, married last July and are living in Ontario.

DENISE PRAIRIE, BSc (Agr) '84, is pursuing postgraduate studies in the Civil Engineering Department at Imperial College of the University of London. She is doing an MSc course in Environmental Engineering.

ERIC OUELLETTE, BSc(Agr) '85, MSc(AgrEng)'88, is Project Engineer for Hostess-Friot-Lay in Cambridge, Ont.

MARTIN LAPOINTE, BSc (Agr) '86, has been appointed regional Director for southwestern Quebec for Semences Pride.

NANCY YEO, BSc (Agr) '86, is now working as an Economic and Research Analyst with the Canadian Turkey Marketing Agency in Brampton, Ont.

JOHN RUSSELL, BSc (AgrEng)'87, and his wife Isabelle, have left for a two-year assignment in West Africa.

Congratulations and good wishes to Dip'88ers GISELE DANFORTH, from North Hatley, and ALAIN ROULEAU, from St-Chrysostome, on their recent engagement. They plan an April 1990 wedding.

MARCUS MUELLER, Dip'88, took over his father's dairy farm in Huntingdon on January 1, 1989, and was married to Kathline Hachett on July 22, 1989.

New Grads

Again this year, a number of new graduates took the time to tell us of first jobs, new careers, further studies, or returning to the home farm. In this and the next issue we will bring you their news. Whatever path is chosen, we wish you well. If we didn't get news of your career, let us know and as the years go by, do keep in touch and send us your news and **your new addresses** so you can continue to receive the Journal.

Dip '89s in the news: JEAN AIBLINGER is with the Agriculture Canada Research Station in Frelighsburg; ANN EDNIE is at Silverburn Farms in Franklin Centre; JAMES McCART is working at Clarkvale Farms in Brownsburg; KEITH MCDONELL is back farming on the homeplace. HUGUES RINFRET will continue his studies towards a BSc at Macdonald.

One of the BSc(FSc) graduates CHOLA CHEK has joined Nutri/System in Weston, Ont.

Dietetics and Nutrition graduates from the School of Dietetics and Human Nutrition now receive the degree Bachelor of Science in Nutritional Sciences — BSc(NSc).

KATHRYN ARCUDI is with the Lachine General Hospital; JACINTHE BEAUCHAMP will be in the Outpatients Dietetic Clinic, Western Memorial Regional Hospital in Corner Brook, Nfld.; CHANTAL BELLEROSSE is on staff at the Royal Victoria Hospital in Montreal; LYNE BOISON-NEAULT is with the Montreal Children's Hospital; CAROLE COULOMBE is at the Montreal Diet Dispensary.

MARIE-HELENE DENIS has joined the staff at the Montreal General Hospital; NATHALIE ISSA has joined Nutri Systeme in Montreal; ISABELLE JACOB has joined O'Toole Restaurants; ANASTASIA ROUMBAS is with Versabec; PATRICIA ST.JAMES is in Cumberland, N.S. at the Cumberland Health Centre; GIULIANA TOMASSINI is with Dietcor in Montreal;

KYRIAKI THEOFILIS has accepted a position at the Royal Victoria Hospital in Montreal; CHANTAL THERRIEN has joined Kilo Control.

BSc (Agr) graduates: MASUMEH ABDOLALIPOUR is continuing his studies in Microbiology at Macdonald; ALAIN BEAUDRY has joined the Farm Credit Corporation in St-Hyacinthe; DOMINIQUE BRAULT is with Valmore Lacoste in Angegardien; ROBERT CHARTRAND is with Boehringer Ingelheim in Burlington, Ont.; JEAN CLOUTIER will further his education at Laval; SYLVAIN CLOUTIER is with the Bank of Montreal in Montreal; LINDA COUSINEAU is with Dow Chemical in Sarnia; JEAN-PIERRE DELAND has joined the Regis des Assurances Agricoles du Québec in Charlemagne; JACQUES DEMERS is with Fraisière André Demers in Berniers; MICHEL DION is working with Shurgain in St-Felix-de-Valois.

(More next issue)

Deceased

SOPHIE R. (TILFON) WATSON, BHS '31, of Nackawic, N.B.

K. MARGARET (GLEN) DUORTE, BSc (Agr) '36, of Ste. Anne de Bellevue, Que., on April 29, 1989.

SCOTT FERRIS KNEELAND, BSc (Agr) '37, of Montreal, Que., on April 9, 1989.

ETHEL MAE (KINZER) TRONRUD, BHS '39, of Richardson, Texas, on April 29, 1989. EUGENE LANGE, MSc (Agr) '39, of Winnipeg, Man., in May 1989.

PAUL BERTRAND, MSc (Agr) '40, of Montreal, Que., in June, 1989.

C.L. MONTGRAIN, MSc (Agr) '44, of St. Lambert, Que., on May 20, 1989.

M.C. McMAHON, BSc (Agr) '45, of Pasadena, Calif., on May 5, 1989.

ROSS CARSON, Dip '50, of Richmond, Que., on June 17, 1989. Mr. Carson was named a Master Breeder at the annual meeting of Holstein Canada, which was held earlier this year in Quebec City. Two of Ross Carson's children came to Macdonald: Norman, Dip '78, and Ann Louise, BSc (Agr) '81.

MICHAEL FINTAN GILLIS, BSc (Agr) '51, of Dartmouth, N.S., on June 8, 1989.

MARY (CRUIKSHANK) BRITTAIN, of Ste. Anne de Bellevue, Que., on July 8, 1989. Mrs. Brittain was the wife of the late Dr. William H. Brittain, former Dean of the Faculty of Agriculture. Two of their children are Macdonald graduates: Bonny Buhan, BSc (HEc) '49, and Bruce Brittain, BSc (Agr) '49.

A funeral service was held on June 5, 1989, for MARY EMILY (SPOULE) BROWN, of Winchester, Ont. Mary and her husband Stewart Brown are known to many staff and students at Macdonald College for their interest in students and their support of scholarships for worthy students.

PIERRE PANAGIS GEROLS, husband of Dr. Jacqueline Gerols, former Associate Dean, Student Affairs, died on May 31, 1989, in Montreal, Que.



Journal's First Rural Distributor: Edward's General Store is a focal point of activity in West Brome, Quebec. The original store was built in the 1800s and taken over by Fred Edwards in 1928 after it had been shut down for a few years. The store is now being run by his son, Robert, and grandson, Alan (shown in photo above). It remains a general store with everything from groceries to feed and fertilizer for the local farmers. For the past few months, it has also carried copies of The Macdonald Journal. We thank the Edwards for their interest and we also thank other store owners who have recently agreed to carry the magazine.

Keeping in Touch

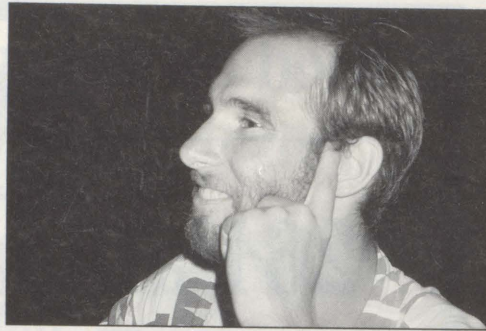
A Message from Mali

by Marc Vezina, BSc(Agr)'86
Douentza, Mali

For those interested in working overseas, realize that your first posting in a developing country is bound to be an experience of intense discovery. You arrive as a child does in new surroundings asking banal questions and gawking at the most trite scenes. It is all part of the integration into a cultural kaleidoscope of unfamiliar sights, smells, and sounds and the realization that values, concepts, and customs differ from one continent, country, and clan to another. We are not just talking different brands of beer!

Having graduated in 1986, I kept my feelers out for postings, preferably in black Africa because of the fascination instilled in me by countless television episodes of "The Untamed World." Finally, a job offer at the grassroots level in Mali. Most friends believed I understood Maui (Hawaii's biggest island); however, a quick gander at the atlas landed me 300 kilometres southwest of famed Timbuctoo - Douentza by the desert. Eight weeks later I was sub-Sahara bound. The program I was hired for had been operating for 1 1/2 years under the guidance of fellow Mac grad Mark Mostovac. The program was designed to promote market gardening in a region suffering from years of drought. Rain-fed cereal crops could no longer guarantee food security for the region. Most of the farmers moved to urban centres or took up crafts as they had always done. Some had turned to gardening and horticultural crops: onions, tomatoes, garlic, tobacco, henna (not for their hair but to dye their feet), mangoes, lemons, and guavas. The project included the installation of a solar-photovoltaic-powered pump to irrigate two hectares of garden. In other locations cement wells and small dams were built to supply water for gardening projects. Then the tables were turned!

"A log in the water will never be an alligator" is a local saying. The corollary is that expatriates will always remain foreigners. To understand the needs of people whose social fabric is so fundamentally different is difficult, and, therefore, aid projects have often been accused of inappropriate actions that bear no fruit or bequeath a multitude of problems to



Marc Vezina

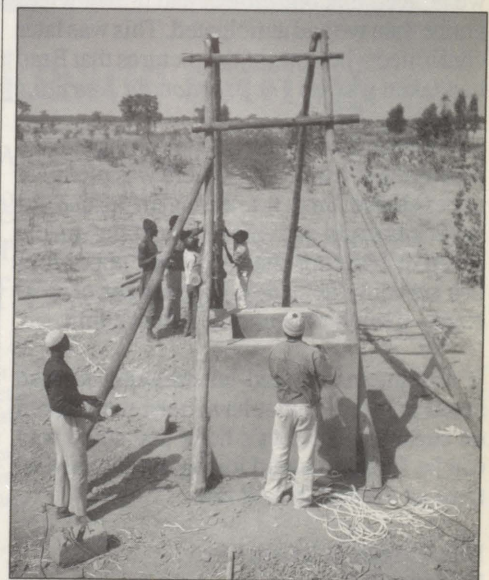
the "beneficiaries." That is the reason grassroots projects are meant to involve the village partners in the identification and conception of the support they are to receive. We asked what was needed. Many responded: "domestic water." Gardening was obviously a secondary occupation - if done at all. In some regions women spend three to six hours per day walking as far as 10 kilometres to provide inadequate amounts of water from dubious sources; yet local perceptions rarely link infant morbidity or other crippling diseases to contaminated drinking water. Women are confined to these lifelong chores until someone brings them what they need to dig through rock or hold back sandy sub strata: dynamite and cement.

The project currently supports a local well digging team. My role is to train the people to work with funding agencies. Eventually they will identify the sites, mobilize the villagers, obtain funds and, of course, build the well. Funding agencies like well programs because the benefits are tangible. Men do the work and the women have it slightly easier. Water is the basis for good health and increased socio-economic activity. With such a combination, the team should be able to continue if they have been trained correctly. To promote market gardening, for those who wish such help, is possibly of less importance yet of greater complexity than a domestic well program. It requires the adoption over time of new production and consumption habits. In a community only a continuous and extended presence of local agricultural technicians can act as a catalyst for new programs which must be supported with basic manage-

ment training and visits to other villages or regions to see what is working elsewhere. Any technology must be adaptable and financially viable. We are now testing the prototype of an animal traction water pulling system. It is nothing more than simple pulleys. So far it has proved so efficient that - with respect to the surface under cultivation - the villagers find it easier to strap in three children and have them pull 50 litres at a time. Why not? It is their way of appropriating the system.

Finally, a third component in our program is soil conservation activities. It is meant to help individual farmers stop gullies and ravines from eating away at their arable soil. Stone dikes slow the surface runoff, encourage better water infiltration into the soil, and cause a sedimentation that eventually softens the slope of the water course. The designs are simple and rocks abundant. Within a year there is up to one hectare behind the dike that can be reclaimed for crops.

Being involved at the grassroots level implies sitting in on leisurely-paced village meetings, logistics, and suggesting simple technical solutions if need be. I'm here to help and



Villagers identify the need for water as a basic necessity.

to encourage people into doing something they have identified as important, not do it for them nor do what I want. The job is full of the unexpected and sometimes the inexplicable, yet it's a refreshing change from our modern day rat race.

Brought Back Memories

The article about current research on sugar maples in the November 1988 edition of the Journal was particularly nostalgic to me. I was reminded of another edition about 45 years ago that probably dealt with the maple syrup industry as well.

I grew up on college green of Baie d'Urfé and went to Macdonald High School where many of my friends were the children of the staff at Mac. Frank Raymond was a classmate of mine and one of my pals as well. I recall one springtime when he and I and a few other teenage friends decided to make maple syrup. We collected sap from the local maple trees and boiled it down over an open fire on a piece of underdeveloped land beside the Ottawa River not far from Frank's home. One day after school as we were tending our fire, Brad Walsh (Mr. Walsh to us then) arrived and took some photos of us. It was then that we noticed that our project had drawn wider notice than we had anticipated. This was later confirmed when one of the pictures that Brad had taken was in *The Macdonald Journal*.

The recent November edition brought back memories of a time when there was plenty of undeveloped land for teenagers to use for such innocuous activities as making maple syrup or building shacks. Those opportunities certainly helped to keep us out of mischief - though not entirely I must admit.

It was interesting and encouraging to read about the studies that have been undertaken on sugar maples. Let's hope that some way can be found to avoid losing these beautiful trees as a result of acid rain.

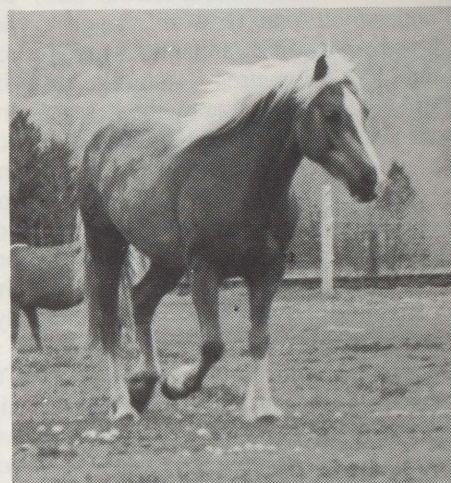
Bill Spriggs, BSc(Agr)'51
Victoria, B.C.



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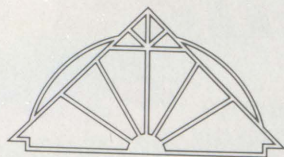
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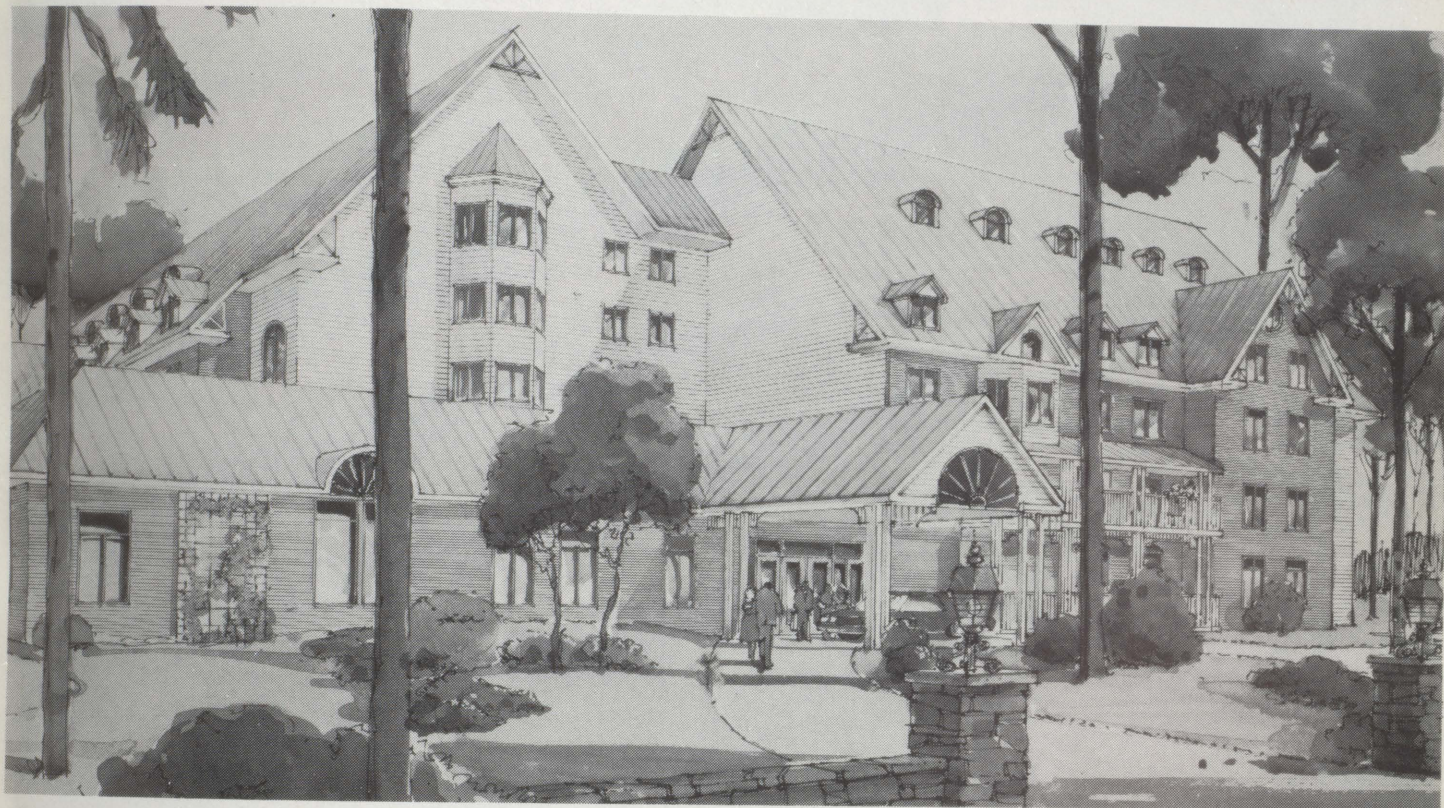
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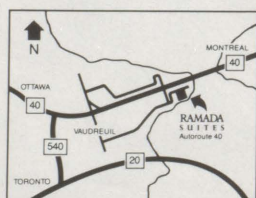
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